HAPPY HOME RECIPE

4 cups of love
2 cups of loyalty
3 cups of forgiveness
I cup of friendship
5 Spoons of hope
2 spoons of tenderness
4 quarts of faith
I barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings

Mrs. Reiny Niehage

OUR THANKS TO EVERYONE WHO CONTRIBUTED IN ANY WAY TO THE CREATION OF THIS BOOK!!!

Cover Creators: Blair Loganbill, Jody Ratzlaff, Mike Ratzlaff, Mike Voth, Michele Voth, Janet Wollmann, Ferd Wiens

Typists: Anita Juhnke, Helen Gehring, Virginia Niehage, Wayne Niehage, Lurline Wiens, Annette Stucky.

Art work by Valerie Loganbill

Thanks also to Dr. and Mrs. Varden Loganbill, Dorothy Stucky and Rev. Gingerich.

The Creative Cook's Collection

spills,
smells
and splatters,

heaped high platters,
be it spicy or sweet,
it's always a treat

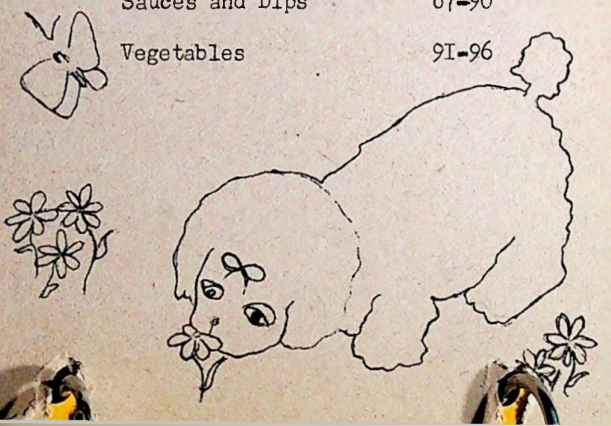
A little or a lot,
Home cooking always hits the spot!

recipes from the
First Mennonite Church
Moundridge, Kansas

project of
Youth Fellowship

TABLE OF CONTENTS

Beverages	I-4
Quick Breads	5-I0
Yeast Breads	II-I6
Cakes	I7-24
Casseroles	29-40
Cookies	4I-52
Desserts	53-64
Main Dishes	65-72
Pies	73-78
Salads	79-86
Sauces and Dips	87-90
Vegetables	9I-96



Our Rights

LEMON PUNCH

3 boxes lemon or lime jello-dissolve in 9 c boiling water
4 c. sugar-dissolve in 4 c boiling water
1-16 oz b ottle Real lemon
1 oz almond extract
2-46 oz cans pinapple juice
2 bottles ginger ale-chilled

Mix all together-Can freeze and serve as slush
SERVES 46

Virginia Niehage

FABULOUS FLOATS

Mix together-
1½ oz unsweetened Kool-aid (cherry)
1 cup sugar
2 cup milk

Put couple inches in glasses. Add scoop ice cream (vanilla) Add Carbonated water to fill glass (7-up 1 qt) Makes 6-8 glasses

Frieda Pauls

HOT CINNAMON CHOCOLATE

4 Tbs. sugar
½ Tbs. unsweetened cocoa
¼ tsp. ground cinnamon
Dash ground nutmeg
½ cup water
1 qt. milk
1 egg white, unbeaten

Combine sugar, cocoa, cinnamon and nutmeg. Blend in ½ cup water. Boil for one minute. Beat milk and egg white together only until blended. Stir into chocolate syrup mixture, cook until hot, (do not boil) beating constantly with a rotary beater. Makes six servings. (Serve with cinnamon sticks if desired.)

Lurline Miens

INSTANT COCOA

2 lb box Nestles instant cocoa
6 oz jar Cream
8 qt box instant powdered milk
1 cup powdered sugar

Mix well. Boil water. Fill mug 1/3 full of mixture.

Helen Gehring

PINK LEMONADE SLUSH

1 can frozen pink lemonade
2 Tbs powdered sugar
1-10 oz bottle 7-up
8 ice cubes (approx.)

Put first three ingredients in blender and turn on high. Drop ice cubes through blender lid opening one at a time, til slushy.

Virginia Miehage

DIXIE SPARKLE

juice of 5 lemons
juice of oranges
5 bananas
5 cups sugar
7 cups water

Freeze, and after frozen, to serve fill glass half full of frozen mixture and fill with 7-up.

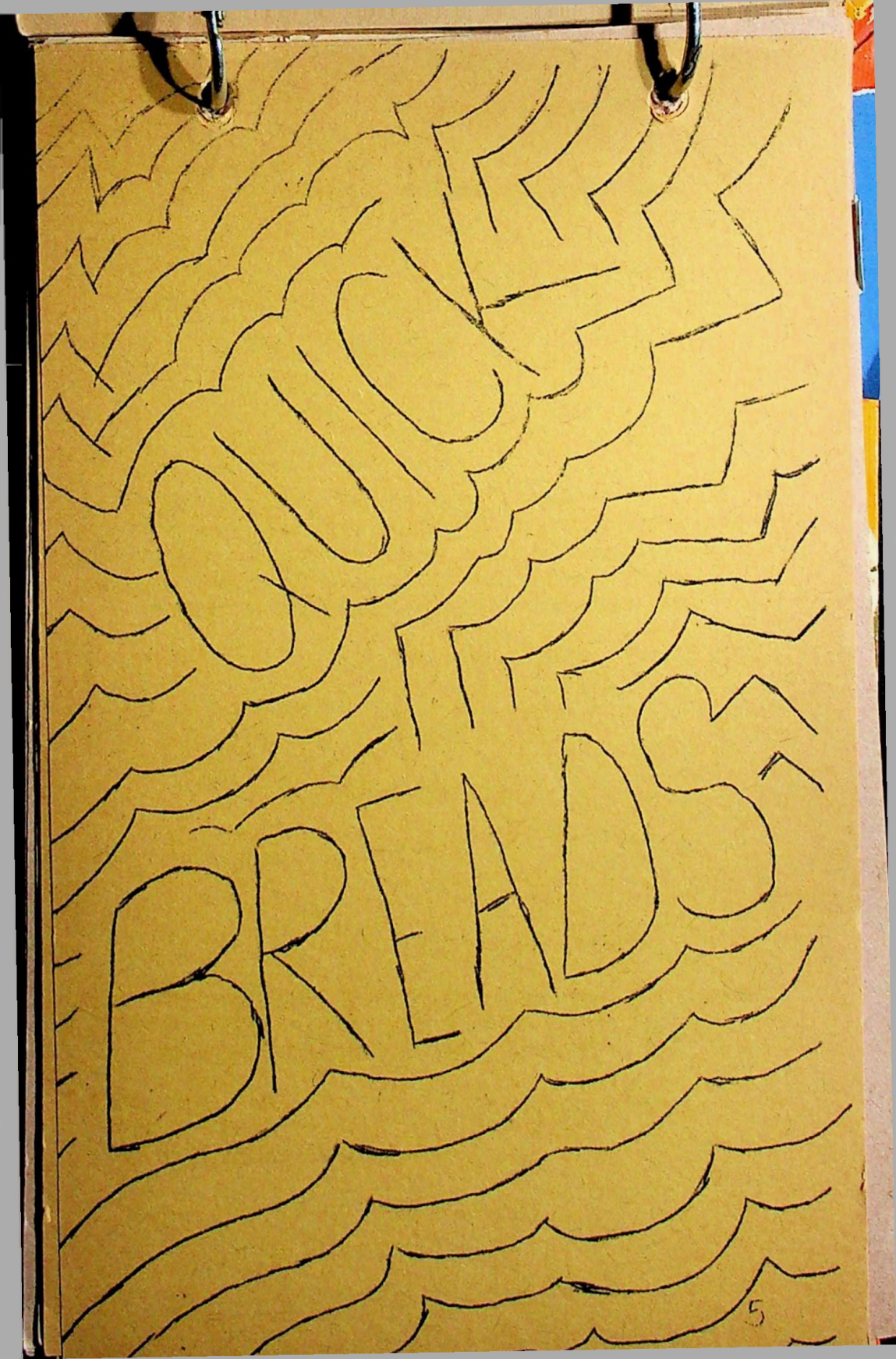
Lurline Iens

PURPLE PRIDE

1 pt. vanilla ice cream, softened
3/4 c (6 oz can) frozen grape juice, thawed
3 c milk
3 bottles (7 oz each) chilled ginger ale
additional vanilla ice cream

In large mixing bowl while beating 1 pt ice cream blend in grape juice; gradually blend in milk. Add ginger ale before serving and top with ice cream.

Virginia Miehage


QUICK
BREADS

AUNT LAURA'S WAFFLES

1 pt. sour cream(not commercial)
2 eggs
½ tsp. soda
1 tsp. salt
2 c. sifted flour

Beat egg yolks and whites separately. Add cream to beaten yolks. Then stir in flour, sifted with salt and soda. Fold in stiffly beaten egg whites/

Mrs. Marvin Goering

VERA'S WAFFLES

1¼ c. cake flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
3 eggs separated
1 c. buttermilk
¼ c. melted butter
cardamon to taste 1 or ½ tsp

Sift flour, baking powder, soda, salt, and cardamon together. Beat yolks and whites of eggs separately. Slowly and gently add buttermilk to beaten yolks. Add this mixture to sifted flour. Gently cut in beaten whites of egg. Bake.

DUMPLINGS

1 beaten egg
¼ tsp, salt
5 Tbs. milk
1 c. flour
1 Tbs. baking powder

Drop by spoonsful on gravy and steam about 15 min. Do not raise the lid.

Dorothy Stucky

BLUEBERRY MUFFINS

1½ c. flour
½ c. sugar
3 tsp. baking soda
½ tsp. salt
1 egg
½ c. milk
¼ c. melted shortening
½-3/4 c. blueberries

Sift flour, sugar, baking powder, and salt together. Beat egg in large bowl and add milk and melted shortening, mix well and add to dry ingredients. Bake at 425 for 15 min.

Mrs. Rick (Pat) Krehbiel

RASPBERRY CREAM CHEESE COFFEE CAKE

1 3oz. pkg. cream cheese
4 Tbs. butter or margarine
2 c. pkg. biscuit mix
1/3 cup milk
½ c. raspberry preserves
1 c. sifted conf. sugar
1-2 Tbs. milk
½ tsp. vanilla

Cut cream cheese and butter or marg. into biscuit mix till crumbly. Blend in the 1/3 c. milk. Turn onto floured surface; knead 8 to 10 strokes. On waxed paper, roll dough to 12X8 inch rectangle. Turn onto greased baking sheet; remove paper. Spread preserves down center of dough. Make 2½ inch cuts at 1 inch intervals on long sides. Fold stripes over filling. Bake in 425 oven for 12 to 15 min. Combine conf. sugar, milk and vanilla- drizzle on top.

Valerie Loganbill

VERA'S HOT CAKES

2 c. buttermilk
2 c. cake flour
1 level tsp. soda
3 eggs separated
1 tsp. sugar can be added
salt to taste
(I add 2 tsp. sugar sometimes)

Sift flour, soda, salt and sugar. Beat yolks and whites quite well separately. Gently add buttermilk to yolks. Add this egg mixture to flour. Gently cut in beaten whites. Fry.
P.S. I cut this in half for us using 2 eggs and half as much flour, soda, and buttermilk. The sugar makes them brown

COFFEE CAKE

½ c. warm water
1 tsp. sugar
2 pkg. yeast
2 c. scalded milk
2/3 c. lard
3/4 c. sugar
4 tsp. salt
2 eggs

Desolve sugar and yeast in water. Combine milk, lard, sugar, salt, and eggs. Add enough flour to make soft dough

SMILE - GOD LOVES YOU

BRAZIL NUT LOAF

1½ c. whole Brazil nuts
1 c. pecan halves
16 oz. pitted dates
1½ c. drained marachine cherries
3/4 c. flour
3/4 c. sugar
½ tsp. baking powder
½ tsp. salt
3 eggs
1 tsp. vanilla

Combine nuts, dates and cherries. Thoroughly stir together flour, sugar, ba king pwd. and salt. Beat eggs and vanilla till foamy. Stir in flour mixture. Pour over nut mixture-mix well. Bake in paper lined 9X5X3 pan 300 1hr. and 30 min. Cool in pan 10 min. Remove and cool well. Wrap in cheese cloth moistened with Brandy or wine, then wrap in foil. Store several days in cool place.

Lu Loganbill

TROPICAL FRUIT BREAD

2/3 c. sugar
1/3 c. shortening
2 eggs
1 c. mashed bananas (2 to 3)
¼ c. buttermilk
½ c. walnuts
1¼ c. flour
1 tsp. baking powder
½ tsp. salt
½ tsp. soda
1 c. bran
3/4 c. chopped dried apricots

Heat oven to 350. Grease a loaf pan. Cream sugar and shortening. Mix in egg thoroughly. Blend dry ingredients. Add alternately with bananas to creamed mixture. Stir in bran, apricots and nuts. Pour into pan. Bake about 60 min. Check with toothpick.

Virginia Niehage

BATTER BUNS

2/3 cups warm water
1 pkg active dry yeast
2 TBSP sugar
1/2 tsp salt
1/4 cup shortening
1 egg
1 2/3 cups flour

Measure water into bowl. Add yeast, stirring to dissolve. Add sugar, salt, shortening, egg, and 1 cup of the flour. Combine with mixer on low speed, guiding batter into beater with rubber scraper. Add the flour. Beat with scraper until smooth. Spoon into greased muffin cups, filling each a scant 1/2 full. Let rise in warm place until batter reaches top of muffin cups, 30-40 min. Heat oven to 375 degrees. Bake 18-20 min. until golden brown. Serve warm. Makes about 12 buns.

Lurline Wiens

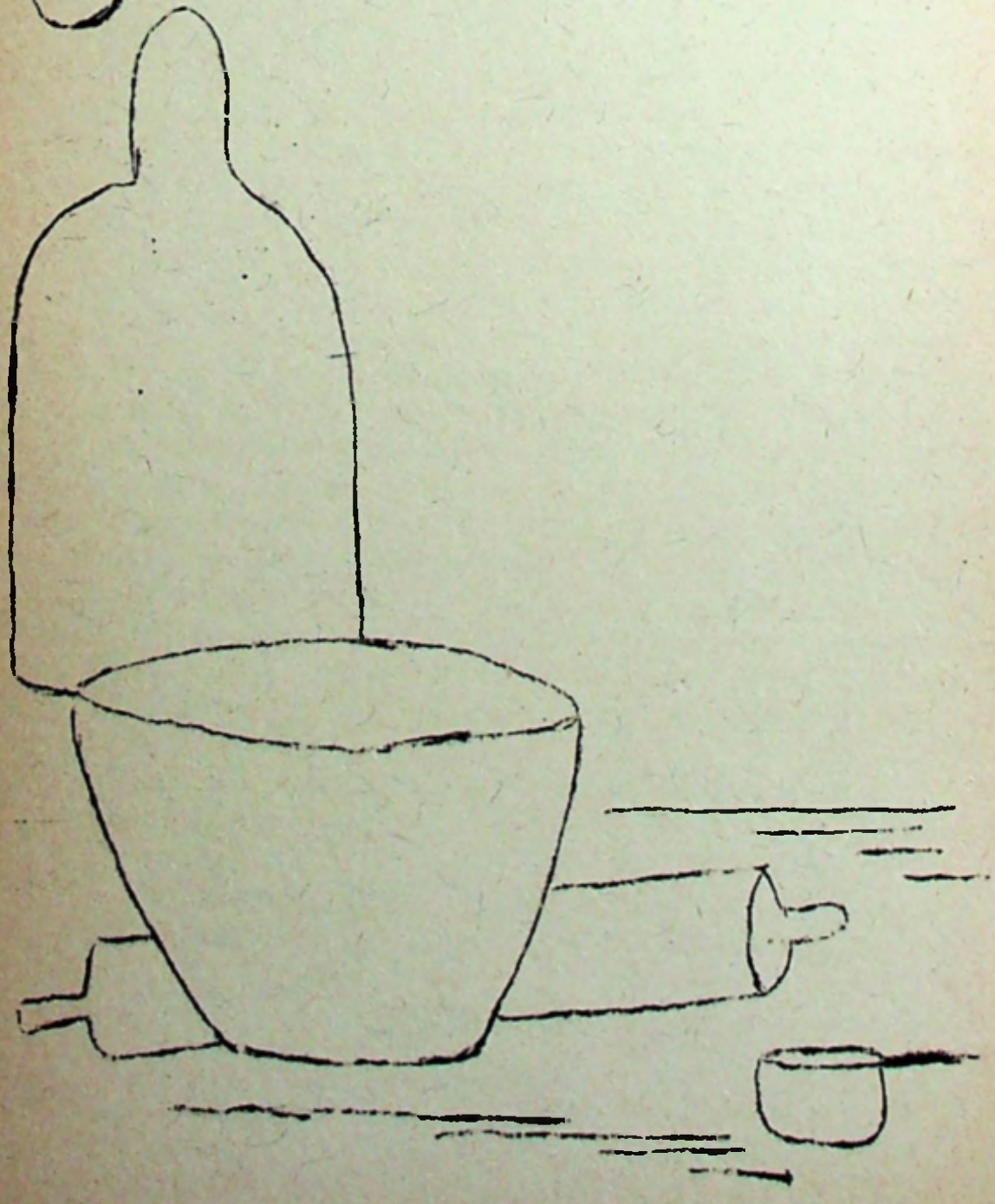
GERMAN CINNAMON COFFEE CAKE

4 cups flour
1 pkg yeast
1 cup milk
1/2 cup shortening
1/4 cup sugar
1 tsp salt
2 eggs
1 cup brown sugar, packed
1/2 cup whipping cream
1 tsp cinnamon

In large mixer bowl, combine 2 cups of the flour and the yeast. In saucepan, heat milk, shortening, sugar and salt just till warm, stirring occasionally to melt shortening. Add to dry mixture in mixer bowl. Add eggs, beat at low speed for 1/2 min. scraping sides of bowl. Beat 3 min, at high speed. By hand, stir in remaining flour, mix thoroughly but do not knead. Brush inside of large bowl with shortening Place dough in bowl turning once. Cover and refrigerate. Maybe kept several days or when thoroughly cooled. Pat dough in 2 8x8 pans. Let rise until double in bulk. Make depressions on top and pour on brown sugar mixture. Bake 400 degrees for about 20 min.

Lu Loganbill

Yeast Bread



CRUSTY FRENCH BREAD

1 pkg yeast
1/4 cup warm water
1 TBSP salt
1 TBSP sugar
1 TBSP shortening
1 cup boiling water
3/4 cup cold water
5-5 1/2 cups flour
1 egg white, slighty beaten
sesame or poppy seed

Soften yeast in warm water. In large mixing bowl combine salt, sugar, shortening and boiling water. Add cold water, cool mixture to lukewarm. Stir in yeast Gradually add flour to form a stiff dough. Knead on floured surface until smooth and satiny about 5 min. Place in greased bowl, turning dough to grease all sides Cover with a damp dish towel; let rise in a warm place until doubled, about 1 1/2 hrs. Place on greased cookie sheet. Let rise until double in size about 1 hour. Slash diagonally with a knife on loaves all the way across. Brush loaves with egg white diluted with 1 TBSP water. Sprinkle on sesame or poppy seeds, if desired. Bake at 425 for 15-30 min. until golden brown; reduce heat to 350 and bake for 30 min until crusty and a rich golden brown. For a crustier loaf, just before baking place a large shallow pan on lower rack of oven; fill with boiling water.

Donna raye Stucky

GOREVEI

Dissolve 2 cakes of yeast in ½ c. warm water. Add Add 2 cups luke warm water and 2 c. sifted flour. Beat with spoon until bubbles form. Scald ½ c. butter , 2 c. sugar, 2c. thick cream(sour), 2 TABLESPOONS lemon juice. Cool until luke warm. Beat 6 eggs with 2 tsp. salt. Add cream mixture, egg mixture and yeast mixture. Add ten to twelve cups flour to make a smooth dough. Let set ten minutes and knead. Let rise and punch down. Let set again to rise. Put in pie plate and let rise until a bubble forms.(approximately I hr.) Bake for 20 minutes at 325 degrees.

FRENCH BREAD

2 tbls shortening
2 tbls sugar
I tbls salt
I c hot water
I cup cold water
I pkg yeast
6-6½ c flour

combine shortening, sugar, salt and hot water. Stir well, add cold water, cool til warm. Sprinkle yeast over mixture. Let stand eight min. Add two cups flour and beat well. Add 2 more cups flour and beat well. Gradually add more flour to make a fairly stiff dough. Knead well. Place ina greasedbowl and let rise I½ hrs. Punch down and let rise 30 min. Punch down and divide in half. Shape into cylinder. Place on greased pan sprinkled with cornmeal and let rise about I-I½ hrs. cut three slashes across top each loaf with sharp knife and sprinkle with water. Bake at 375 for 20 min. sprinkle again with water and bake another 20 min. cool on wire rack.

Edna Niehage

ZWIEBACK

2 c. milk scalded
I Tbs salt
I Tbls sugar
½ c. shortening
I pkg yeast
¼ c. warm water
approx. 6 c. flour

Dissolve shortening, salt and sugar in scalded milk. Cool until lukewarm. Add yeast dissolved in warm water. Stir in flour gradually. Knead in flour until dough is past the cohesive stage. Knead briskly for a few minutes and place in a covered bowl in a warm place. Let rise until double, shape buns and place on pan. Pinch smaller piece of dough and place on large piece. Bake in 400 degree oven.

Margaret Grundman

SEMMEL

2½ c luke warm water
1 package yeast
I Tbls salt
2 Tbls poppy seed
1 Tbls sugar
6 c. flour

Beat well after combining all ingredients. Cover. Let rise until double in size. Spoon on well greased cookie sheet with spoon dipped in water. Bake at 425 for 15 minutes.

RESTORE BROWN SUGAR: Replace the moisture in brown sugar by placing sugar in an airtight container with a piece of apple or a slice of bread

POPPY SEED MIXTURE

Mix 3 cups sugar
3 cups poppy seed, ground
Heat 1 cup whole milk
1 TBSP oleo
Add gradually to poppy mixture and heat on low heat and stir. Mixture should be thick. Don't add all the milk if it gets too thin. When it's cool and ready to spread, add 1 or 2 TBSP cultured sour cream to make it spread better. Roll the dough in rectangular shape as wide as the pan and as long as you need to. Spread mixture and then roll many times over. Put seam down. Don't let them raise. Put in 400 degree oven for 10 min. and 300 degree for 40-60 min. or until brown and done. Put foil on top if necessary. You know your stove so set at temp. you think best.

SWEET DOUGH FOR POPPY SEED ROLLS

2 cups scalded milk
1 cup shortening
1 cup sugar
1 cup mashed potatoes
2 eggs, beaten
2 tsp salt
2 cups flour

Scald milk and thwn add shortening, sugar and mashed potatoes. Stir in potatoes with slotted spoon to prevent lumps, while milk mixture is still hot.
Dissolve 2 cakes yeast
1 tsp sugar
1/2 cup water
Add a little flour to this before you add to the milk mixture. Add eggs and salt and flour to make a fairly stiff dough (for poppy seed rolls) Punch down twice. Then divide dough into parts for the rolls and let rest for 10 or 15 min. This makes 8 or 9 short rolls.

BREAD RECIPE

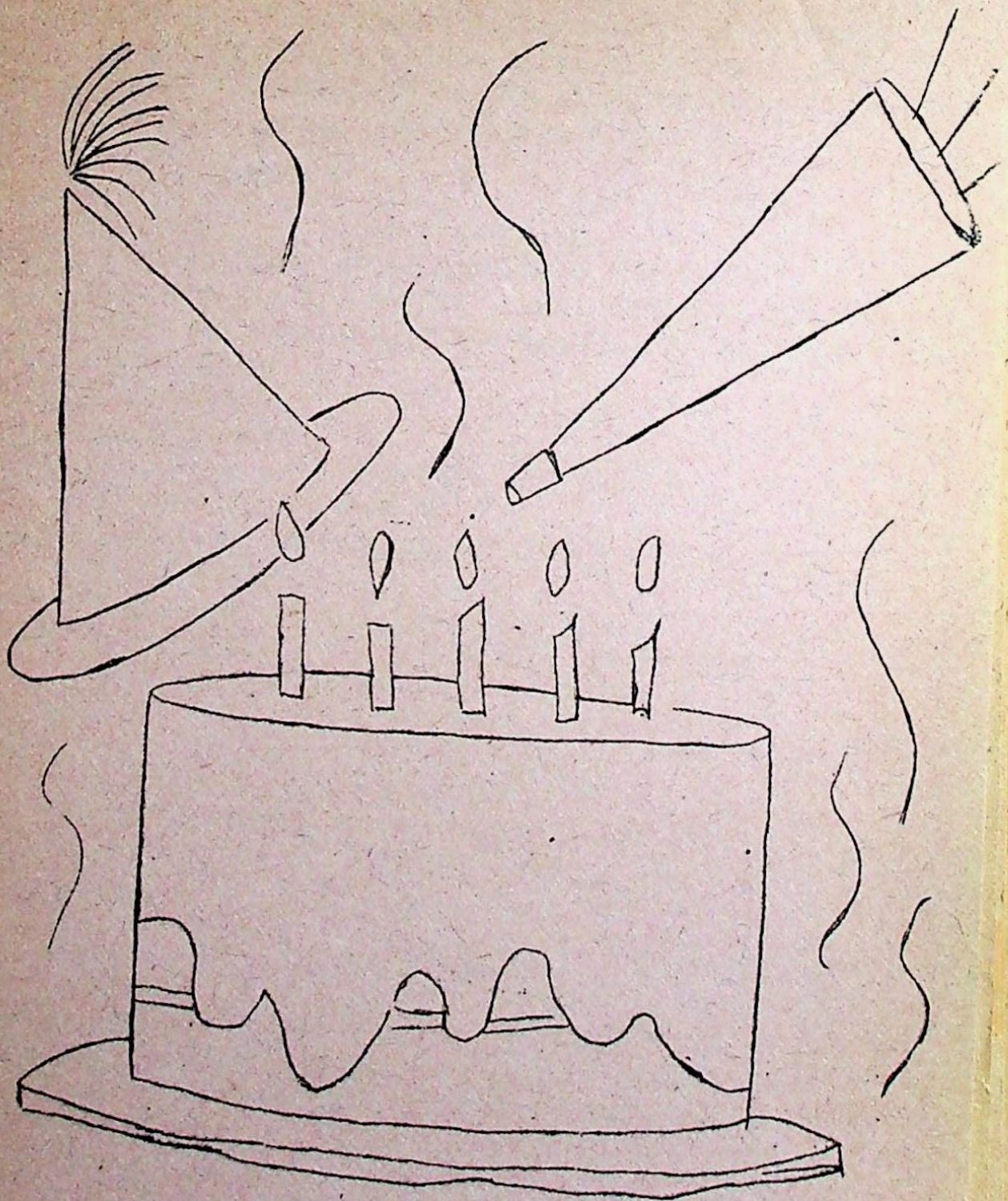
Dissolve 1 TBSP yeast in 4 cups water
Add 1/2 cup lard or oil
Add 1 TBSP salt
2 tsp breadstep
1/2 cup sugar
10-12 cups flour
Let rise and bake at 350 degrees until brown.

GOREVEI

Dissolve 1 cake yeast
1/2 cup warm water
Add 1 cup lukewarm water
1 cup sifted flour
Beat with spoon till bubbles form
Scald 1/4 cup butter
1 cup sugar
1 cup thick sour cream*
Cool to lukewarm
Beat 3 eggs
1 tsp salt
Add cream mixture to yeast mixture and egg mixture
Add 5-6 cups flour to make a smooth dough. Let set 10 min. and knead. Let rise and punch down and set again to rise. Put into pie plates and let rise double (about 1 hr. or more) Bake 325 degrees for 20 min or done. Frost and decorate.

MAKING BREAD IN COFFEE CANS

Shape enough dough for 1 loaf bread into a ball and place in greased 2-pound coffee can. Let rise until doubled in bulk or dough reaches top of can. Bake according to bread recipe.



CAKES

Poppy Seed Cake

3 eggs, separated
1½ c sugar
1½ c sour cream
2 c flour
2 tsp baking powder
½ tsp baking soda
3/4 c poppy seed

Mix 1 c sugar and egg yolks. Then add sour cream and poppy. Mix dry ingredients together and add to mixture. Last, fold in egg white beaten with ½ cup sugar.

Lu Loganbill

Scotch Cake

Sift 2 c sugar and 2 c flour. Set aside.
Bring to a boil - 2 sticks oleo
4 tsp cocoa
1 c water
Pour over sugar and flour and add:
1 tsp soda
1 tsp cinnamon
1 tsp vanilla
2 slightly beaten eggs
½ c buttermilk
pour into greased and floured 9 X 13 pan. Bake 25 min. at 400 degrees.

Frosting

½ stick oleo
2 tsp cocoa
3 Tbs milk
Boil and pour over ½ box powdered sugar. Add ½ tsp vanilla and ½ c pecans. Pour over cake while still hot and punch holes with fork before and after.

Ruth Krehbiel

Quick Cake Decorating Hint

Place a paper doily on top of slightly cooled cake. Sprinkle confectioners' sugar over cake. Remove the doily, revealing an attractive, lacy design.

Chocolate Sheet Cake

Sift together in large bowl - 2 c sugar
2 c flour

Place in saucepan on stove:
1 stick margarine 4 Tbs cocoa
½ c Crisco 1 c water

Bring mixture to rapid boil and pour over flour and mixture and stir well.

Add: ½ c buttermilk 2 eggs, slightly beaten
1 tsp soda 1 tsp vanilla

Bake on cookie sheet at ~~400 for 20 min~~. 350 - 375 - 15 min.

Icing

1 stick margarine 6 Tbs milk
4 Tbs cocoa

Bring to rolling boil. Remove from heat and add:
1-1 lb box poedered sugar
1 tsp vanilla
1 c pecans

Beat well and spread on cake while still warm.

Twila Wedel

Chocolate Crunch Cake

1 c graham crackers crumbs 1 Devils Food cake batter
4Tbs melted butter or oleo 1 c heavy cream
1 c chocolate chip bits 4 Tbs sugar
½ c chopped nuts (optional)

Mix the crumbs with the melted butter and stir in the chocolate bits and nuts. Sprinkle over the devils food cake batter in two 9" layer pans. Bake at 350 for 30 to 35 min. Cool in pans for 15 min. Remove to racks crunch side up to cool. Whip cream, add sugar and spread between layers and on sides of cake. Put in cake storer and chill in refrigerator overnight.

Edna Niehage

Perfect Chocolate Cake

1 c unsifted, unsweetened cocoa
2 c boiling water
2-3/4 c sifted flour
2 tsp baking soda
½ tsp salt
½ tsp baking powder
1 c butter or margarine
2½ c sugar
4 eggs
1½ tsp vanilla
FROSTING:
1 pkg (6 oz) semi sweet chocolate pieces
½ c light cream
1 c butter or margarine
2½ c unsifted powdered sugar
FILLING:
1 c heavy cream
¼ c unsifted powdered sugar
1 tsp vanilla

In medium bowl, combine cocoa with boiling water mixing with wire whisk til smooth. Cool completely. Sift flour with soda, salt & baking powder. Preheat oven to 350. Grease well and flour 3 9" pans. In large bowl of electric mixer at high speed, beat batter of sugar, eggs & vanilla about 5 min. At low speed beat in flour alternately with chocolate. Divide batter evenly into pans. Bake 25 to 30 min. Do not overbake. Cool in pans 10 min. Loosen sides with spatula and cool on racks.
FROSTING: In medium saucepan, combine chocolate pieces, cream & butter; stir over medium heat til smooth. Remove from heat. With whisk blend in 2½ c powdered sugar. In bowl set over ice beat til it holds shape.
FILLING: Whip cream with sugar & vanilla and refrigerato.
Put cream between layers and frosting on top and sides. Refrigerate at least 1 hour before serving.

Valerie Loganbill

German Bundt Cake

1 pkg Duncan Hines yellow cake mix
1 pkg vanilla instant pudding mix
4 eggs
3/4 c mazola oil
3/4 c water
1 tsp vanilla
1 tsp butter extract

Beat mixes, oil and water. Beat after adding each egg. Then beat 8 min. at high speed. Add vanilla and butter extract. Layer in greased bundt pan. with alternating the following mixture.

½ c nuts
¼ c sugar
2 tsp cinnamon

Bake at 350 for 1 hour. Cool in pan 8 min. and glaze.

1 c powdered sugar
3 Tbs. milk
½ tsp vanilla
½ tsp butter extract.

Lu Loganbill

Applesauce Spice Cake

2 eggs
1 c cooking oil
1 c applesauce
1 tsp vanilla
1½ c brown sugar
2½ c flour
1 tsp cinnamon
½ tsp cloves
½ tsp allspice
½ tsp ginger
½ tsp nutmeg
1tsp baking powder
1 tsp baking soda
½ tsp salt
3/4 c. raisins
½ c chopped pecans

Beat eggs; add part of applesauce and the brown sugar. Stir; add remaining applesauce, oil and vanilla. Sift dry ingredients together; add to mixture and beat by hand. Stir in raisins ans nuts. Bake at 350 for 18 min. in a 10 X 15 inch cookie sheet or for 40-45 min. in a 9 X 13 inch cake pan. Frost with butterscotch frosting.

Carolyn Stucky Guernsey

Fruit Cocktail Cake

Sift the dry ingredients into mixing bowl:

1½ c flour	1 tsp soda
1 c sugar	½ tsp salt

Add 1 egg unbeaten and one #303 can fruit cocktail. Pour the mixed batter into prepared pan. Sprinkle the top with brown sugar. Delicious with whipped cream or ice cream. Stays moist a long time. Bake at 350 for 25 min.

Edna Graber

Extra Special Fruit Cake

1 lb Brazil nuts(1-3/4 c)	1½ c sugar
1 lb Walnuts (2½c)	1½ c cake flour
1 lb dates (3 c)	2 med bottles (3 or 3-3/4 oz.) maraschino cherries
1 tsp baking powder	1 red & 1 green
4 eggs	

Pour sugar over nuts, dates and cherries that have been left whole. Sift together cake flour, salt and baking powder. Add cherry juice . Seperate the eggs and add beaten egg yolks. Fold in stiffly beaten egg whites last. Bake at 325 for 1 hour and 15 minutes. Makes 2 loaf sized cakes.

Beulah Gehring

Upside-down Pineapple Cake

3 Tbs. butter or margarine
1 No. 2 can ($2\frac{1}{2}$ c) pineapple tidbits or crushed
Maraschino cherries
California walnut halves
2/3 c brown sugar
1/3 c shortening
$\frac{1}{2}$ c granulated sugar
1 egg
1 tsp vanilla
$1\frac{1}{4}$ c sifted cake flour
$1\frac{1}{2}$ tsp baking powder
$\frac{1}{2}$ tsp salt

TOPPING: Melt butter in 9 inch round pan. Drain pineapple, reserving $\frac{1}{2}$ c syrup. Arrange cherries and nuts in bottom of pan. Cover with brown sugar, then pineapple.

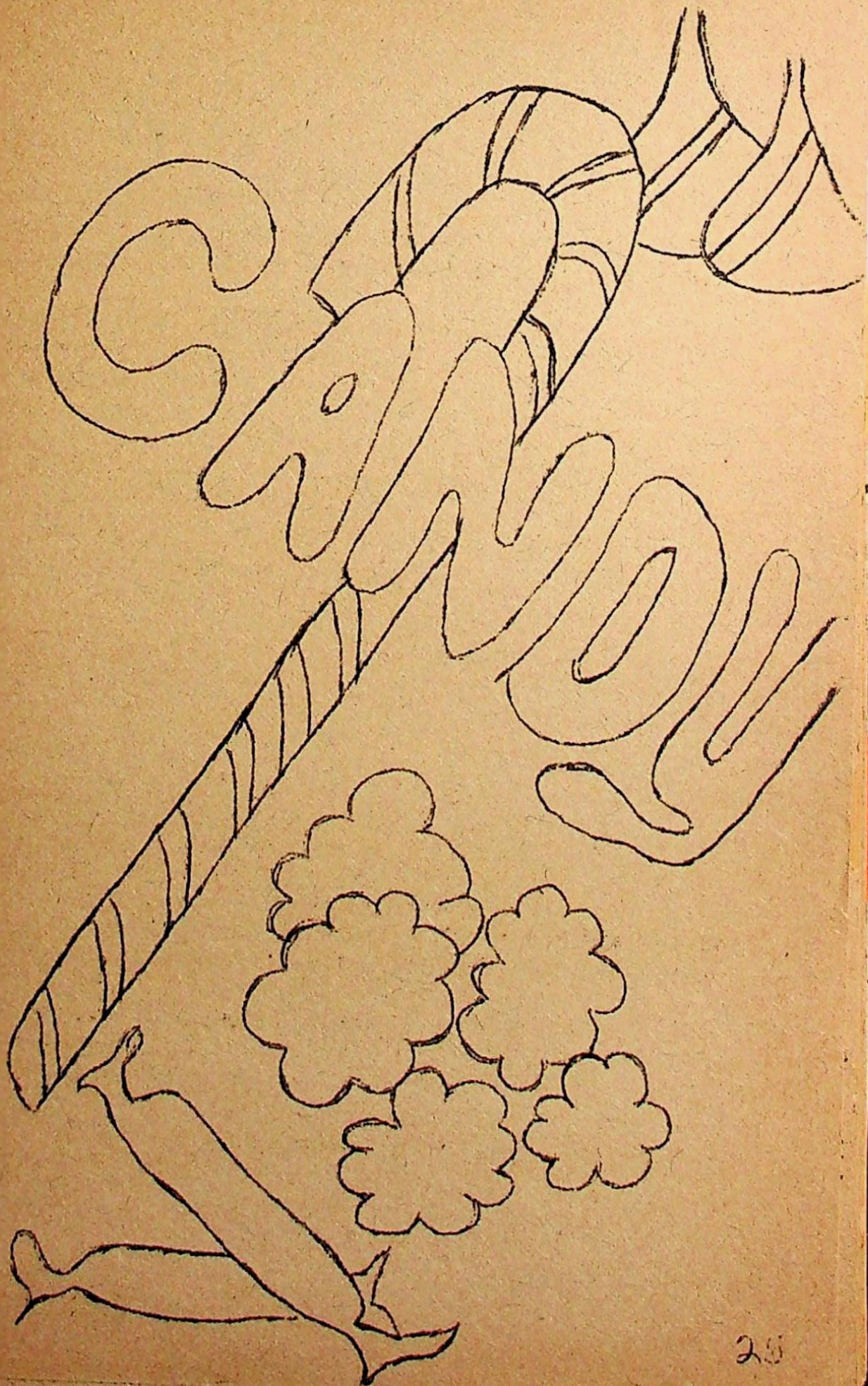
CAKE: Cream together shortening and granulated sugar; add egg and vanilla; beat til fluffy. Sift together dry ingredients;add alternately with reserved syrup, beating after each addition. Spread over pineapple. Bake in moderate oven(350) 45 to 50 min. Let stand 5 min; invert on plate. Serve warm.

LEMON BUNDT CAKE

1 box lemon supreme cake mix
$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup oil
1 cup apricot (or Pear) nectar

Beat after blending. Add 4 eggs - 1 at a time beating with mixer 1 minute after each addition. Bake in greased and floured bundt pan for 50 min. at 350. Cool for 15 min. Remove from pan and glaze with 1 cup confectioner sugar mixed with enough lemon juice to run easily.

Edna Stucky


Carol

Caramel Corn

1 c butter or oleo
2 c sugar
½ c white corn syrup (scant)

Boil to 300 degrees. Add ½ tsp soda and pour over popped corn. (large dish pan full - freshly popped)

Blair Loganbill

Caramel Corn

½ c butter
½ c brown sugar
9-12 large marshmallows
1-1/3 c unpopped popcorn

Combine first three ingredients in pan. Melt over medium heat, stirring constantly. Pour over hot popped popcorn.

Michele Voth

Salt Water Taffy

2 c sugar
1½ c water
2 Tbs butter
1 c light corn syrup
1½ tsp salt
¼ tsp oil of pepperment
6 drops green food coloring

Combine sugar, syrup, water and salt in 2 qt saucepan. Cook slowly, stirring til sugar is dissolved. Continue to cook to hard ball stage(260 degrees) without stirring. Remove from heat;stir in butter, flavoring and food coloring Pour into buttered 15½ X 10½ X 1 pan. Cool til comfortable to handle. Butter hands; gather taffy into a ball and pull. When candy is light in color and gets hard to pull, cut into fourths. Pull each piece into long strands about ½" thick. With buttered scissors, quickly snip taffy into bite-size pieces. Wrap each piece in clear plastic wrap. Makes 1¼ pounds of candy

Kara Gingerich

Peanut Brittle

1 c sugar
½ c white syrup
½ c water

Cook these three to soft ball stage

Add 3/4 c raw peanuts, cook to hard crack stage. Add 1 tsp butter, 1 tsp soda, and 1 tsp vanilla. Stir hard and fast. Pour out into well oiled hard surface and pull out to the desired thickness. Cool and break into pieces

Edna Niehage

Divinity

2½ c sugar	2 egg whites
½c white corn syrup	¼ tsp salt
½ c water	1 c nuts

Mix sugar, syrup, salt and water. Boil to firm ball - 248 degrees. Pour half into stiffly beaten egg whites. Return remaining mixture to range and boil to hard boil. Pour slowly into first mixture beating constantly. Add nuts and 1 tsp vanilla and when it begins to stiffen, pour into buttered pan and cool.

Valerie Loganbill

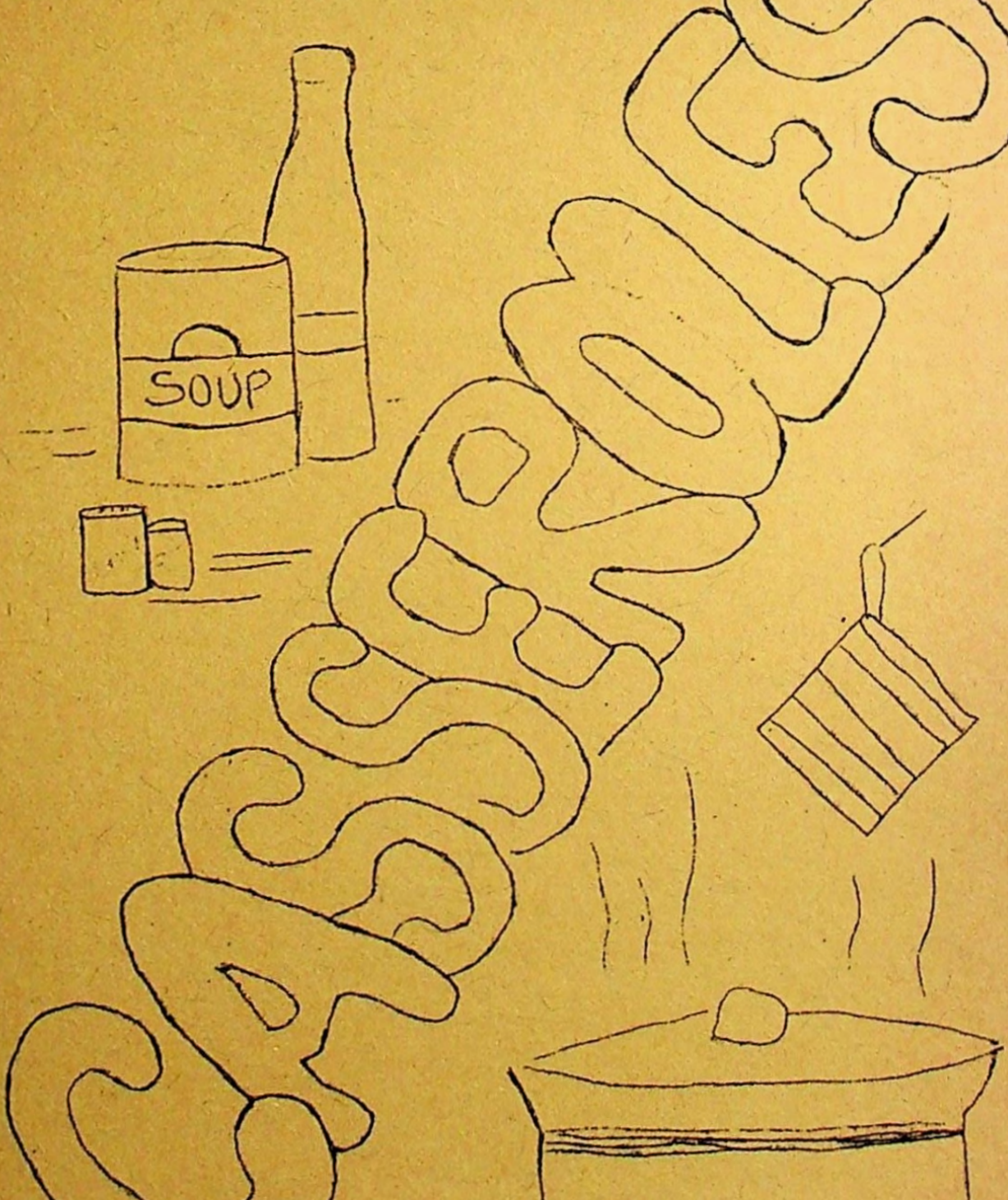
Old Time Fudge

2 c sugar.	dash of salt
3/4 c milk	1 tsp light corn syrup
2 - 1 ounce sqs unsweetened chocolate	
2 Tbs. butter	1 tsp vanilla

Butter sides of heavy 2 qt saucepan. In it combine first 5 ingredients. Stir over medium heat til sugar dissolves and mixture comes to boiling. Then cook to soft- ball stage (234 degrees), stirring only if necessary.
Immediately remove pan from heat; add butter and cool to lukewarm (110) without stirring. Add vanilla. Beat vigorously til fudge becomes very thich and starts to lose its gloss. Quickly spread in buttered shallow pan. Score while warm, cut when firm. If desired, quickly stir in ½ c broken nuts at the end of the beating time.

Lynette Gingerich

CASSEROLES



Eggs Foo Yong

Sauce: 2 tsp soy sauce
1 tsp cornstarch
1 tsp sugar
1 tsp vinegar
3/4 tsp salt
$\frac{1}{2}$ c cold water

Eggs: 1 c drained bean sprouts
2/3 c thin sliced onions
1 c shrimp, pork or chicken
6 eggs
2 Tbs oleo

To make sauce: Combine soy sauce , cornstarch, sugar, vinegar, salt. Stir in water. Cook over low heat til thichened.

Now combine bean sprouts, onions and meat. With fork beat eggs; add bean sprout mixture. In hot fat in skillet, fry as pancakes - about $\frac{1}{4}$ c. mixture at a time and turning once. Fold pancake over, keep hot until all mixture is cooked. Arrange on hot platter, cover with heated sauce.

Jeanne Stucky

Chow Mein

2 lb hamburger
3 stalks celery, cut up
1 can bean sprouts
can cream of chicken soup
can cream of mushroon soup
low Mein noodles
$\frac{1}{2}$ c rice
1 onion, diced
3 Tbs soy sauce

rown hamburger and rice; Saute celery and onion. mbine all ingredients in casserole. Bake for 1 r at 350. Top with chow mein noodles. Served h green salad, this makes a good meal.

Agnes Stucky

Chipped Beef Casserole

$10\frac{1}{2}$ oz can of cream of mushroom soup
1 c milk
1 c cheddar cheese (cut fine)
3 tsp chopped onion
1 c uncooked elbow macaroni
$\frac{1}{4}$ lb dried beef (cut in pieces)
2 hard cooked eggs

Stir soup to make a creamy consistency. Add milk cheese, onion, uncooked macaroni and dried beef. Fold in eggs. Turn into buttered $1\frac{1}{2}$ qt baking dish. Store covered in refrigerator at least 3 to 4 hours or overnight. Heat oven ot 350. Bake 1 hour uncovered. Makes 4 to 6 servings.

Mrs. Ben J Krehbiel

Chinese Casserole

2 lb ground chuck (drain grease)
$\frac{1}{2}$ c chopped onion
$\frac{1}{2}$ c chopped celery
1 tsp salt
1 can Chinese noodles
2 cans cream of chicken or celery soup

Cook meat, onion and celery until done and add salt. Pour mixture into casserole. Spread soup over top. Sprinkle with noodles. Bake at 350 for 45 minutes.

Marvella Ratzlaff

Ham, Cheese & Noodle Casserole

½ lb raw smoked ham
½ lb American cheese
1 green pepper
salt
2 c noodles
1 can mushrooms with liquid
1½ c water

Put ham, cheese and green pepper through food chopper. Add noodles, mushrooms, water and salt. Mix and pour into a well greased baking dish. Scatter buttered crumbs over the top and bake in a moderate oven for 1 hour. Remove lid the last few minutes to brown top.

Linda V. Kaufman

Macaroni Casserole

2 c uncooked elbow macaroni
2 cans condensed creamn of mushroom soup
4 oz dried beef
1½ c cubed cheddar cheese
4 hard cooked eggs, diced
¼ c finely chopped onion
2 c milk

Combine macroni, undiluted soup, dried beef, cheese, eggs, onion and milk. Pour into a 2 qt casserole. Cover and refrigerate 8 hours or overnight. Bake uncovered in a 350 oven or until mixture bubbles at the edges and is lightly browned on top.

Mrs. William Rilling

Huntington Chicken

1-4 lb chicken
2 c macaroni
½ lb cheese
¼ c broth
8 Tbs. flour
4 c bread crumbs
2 Tbs. butter

Stew chicken and season to taste. Cut in cubes. Cook macaroni in salt water. Thichen broth with flour. Mix chicken, macroni, cheese and broth and put in butter. Spread on top. Bake in oven at 350 for 30 minutes.

Vernelle Wedel

Beef Stroganoff

Brown 1½ lb hamburger and 1 onion, chopped. Pour off grease. Add 1 can cream of mushroom soup and 6 to 8 oz sour cream. Add 7 or 8 oz noodles which have been cooked til tender. Mix well. Simmer until ready to serve.

Twila Wedel

Easy Beef Stroganoff

1 lb round steak, cut in thin strips
2 Tbs butter or margarine
1-10½ oz can cream of mushroom or chicken soup
½ c sour cream
½ tsp paprika
1 small can mushrooms, if desired
½ c chopped onion
1/3 c water
2 c cooked noodles

In skillet, brown steak and onions in butter. Stir in soup, sour cream, water, mushrooms & paprika. Cover; cookover low heat about 30-45 min. Stir now and then. Serve over noodles. Makes 4 servings.

Naomi Wollmann

May use sour cream & chive and omit onions.

Chicken Casserole

1 chicken
4 c broth
4 c Ritz crackers
1½ c celery
1½ c Vel veeta cheese
1 onion
1 can mushroom soup
2 eggs (well beaten)
1½ tsp pepper
2 tsp salt

Mix together and bake at 350 for 45 minutes. Serves 5.
Beulah Gehring

Jellied Chicken

2 c diced cooked chicken
2 Tbs gelatin soaked in ½ c cold water
¼ c chopped olives (opt.)
½ c chopped celery
4 hard boiled eggs, sliced
¼ c pickles
2 Tbs chopped pimento

Boil liquid in which chicken was cooked til reduced to one pint. Add chicken, eggs, celery, pickles, olives, salt, and pepper. Add soaked gelatin. Pour into wet mold and chill. Slice to serve.
Agnes Stucky

Hint for Chinese Dishes

Many Chinese dishes call for water chestnuts. Substitute an equal quantity of peeled sliced radishes for water chestnuts. Add to Chinese dish about 5 minutes before removing from heat. Radishes remain crisp. Ten cents worth of radishes will replace 1 dollar's worth of water chestnuts.

Easy Chicken Chow Mein

2 c diced cooked chicken
1 can cream of mushroom soup
1-9 oz can (1 cup) pineapple tidbits
1 Tbs soy sauce
1 c celery slices
2 Tbs chopped green onions
1-3 oz can ($2\frac{1}{2}$ cups) chow mein noodles

Combine all ingredients except noodles, mixing well. Gently fold in 1 c of noodles. Put into baking dish and bake for 30 minutes at 350 degrees. Sprinkle with remaining noodles and bake 15 or 20 minutes more. Serve with soy sauce.

Margie Dyck

Chop Suey

1 lb lean pork, cut in thin strips
1 c celery, cut in thin strips
$\frac{1}{2}$ c green pepper, cut in thin strips
1 Tbs cornstarch
1 bouillon cube
1 can (16 oz) bean sprouts, drained
1 can (5 oz) water chestnuts, drained, sliced
2 Tbs. Wesson oil
$\frac{1}{2}$ c sliced onion
$1\frac{1}{4}$ c water
1 tsp salt
2 Tbs soy sauce

Cook pork in hot Wesson oil til brown, stirring occassionally. Add onions, celery and green peppers; cook 3 minutes. Combine cornstarch with a little water, then stir in remaining water and bouillon cube. Add to vegetable mixture; cook just til thick. Add bean sprouts, water chestnuts, salt and soy sauce; heat. Vegetables should be crisp, not overdone. Serve with hot rice. Makes 4 servings. Lamb, veal, chicken or turkey may be used instead of pork. With chicken, use chicken bouillon and garnish with $\frac{1}{2}$ c blanched slivered and toasted almonds. Agnes Stucky

Lasagna

⅔ C finely chopped onion
1 lb ground beef
1-1 lb can tomatoes
1-8 oz can tomato sauce
½ tsp oregano
9 lasagne noodles, cooked
1 lb ricotta or cottage cheese
¼ lb mozzarella cheese
1 clove garlic minced
1 tsp salt
¼ tsp pepper
2 tsp sugar
2 eggs
2 tsp parsley flakes
parmesan cheese, opt.

Brown ground beef with onions and garlic. Drain off fat. Add tomatoes, tomato sauce, seasonings and sugar. Simmer 30 minutes, uncovered, until sauce is thick, but not dry. Beat eggs, blend in parsley flakes and ricotta cheese. In greased 8 X 10 pan layer half of noodles, half of meat sauce, half of ricotta and mozzarella cheese. Continue to layer and sprinkle parmesan cheese on top, if desired. Bake in 350 degree oven til bubbly and golden - about 40 - 50 minutes. Serves 9.

Naomi Wollmann

Hamburger Casserole

1 lb ground beef
salt & pepper
1 can cream of mushroom soup
1 pkg tater tots
1 small onion, chopped
½ can milk

Brown hamburger and onion. Add salt, pepper, mushroom soup and milk. Pour into casserole and top with tater tots. Bake at 350 for 30 minutes.

Deloris Voth

Quick Chicken Casserole

2 c minute rice
1 can cream of celery soup
1 can cream of mushroom soup
1 c milk

Mix in large baking pan and cover with chicken pieces.
Sprinkle 1 envelope of onion soup mix over all.
Cover with foil and bake at 350 for 2 hours.

Virginia Niehage

Baked Bean & Sausage Casserole

1 pkg frozen lima beans
3 #303 cans baked beans
2 #2 cans kidney beans, drained
1 lb Italian link sausage
or pork link sausage
½ lb smoked ham
1 med. onion, chopped
1 Tbs salt
½ tsp pepper
½ tsp dry mustard
8 oz can tomato sauce
⅓ c catsup
¼ c brown sugar

Follow directions on lima bean pkg., except cook only 10 min. Drain and gently mix with baked beans and kidney beans. Place sausage in skillet; add small amount of water. Cover and simmer 5 minutes. Drain. Pan fry until brown. Don't prick. Cut each sausage link into 2 or 3 pieces. Heat oven to 400 degrees. Cut ham into ½" cubes. Add sausage and ham to beans. Combine seasonings, tomato sauce, catsup, brown sugar & onion; add to beans. Pour bean mixture into 3 qt baking dish. Bake uncovered for 1 hour. Makes 10 to 12 servings.

Wanita Goering

Meatball Skillet Dinner

Combine 1 lb hamburger with 1 tsp salt and $\frac{1}{4}$ tsp pepper Shape into 20 balls and saute in skillet until brown. Remove meatballs from skillet. Saute one medium onion, chopped and one green pepper cut in strips, in the meat drippings. Then add 1 lb can of red kidney beans unstrained, 1-10$\frac{1}{2}$ oz can condensed tomato soup, $\frac{1}{2}$ soup can water, 1 Tbs chili powder, $\frac{1}{2}$ tsp salt and 1 c elbow macaroni, cooked. Add meat balls and let simmer for 15 minutes.

Wilma Stucky

Savory Sausage and Potato Pie

Crust: 1$\frac{1}{2}$ lb potatoes (5 med.)
1 tsp salt
1 egg, beaten
$\frac{1}{2}$ c chopped onion
$\frac{1}{2}$ c corn flakes crumbs
2 tsp parsley flakes

Cook potatoes in boiling salted water til tender. Drain and mash. Stir in egg; blend well. Add onion corn flakes and parsley. Spread evenly in a greased 10" pie plate.

Filling: 1 lb bulk pork sausage
$\frac{1}{2}$ c green pepper strips
2 tsp cornstarch
1- 10$\frac{1}{2}$ oz can mushroom gravy
1- 12 oz can Mexican style corn, drained
1 c shredded cheese

Brown sausage in skillet; remove and drain on paper towel. Pour off all fat except 1 Tbs. Add green pepper; saute for 5 min. or til tender-crisp. Stir in sausage and cornstarch. Add gravy and corn; blend and heat. Turn mix into shell. Add cheese. Bake 400- 25 for 25 minutes.

Marsetti

1 lb ground beef
1 pkg wide noodles
½ green pepper
1½ med onion
2 T butter
2 tsp salt
1 can mushroom soup
1 can tomatoes
½ lb American cheese
3 slices cubed bread
3 Tbs butter

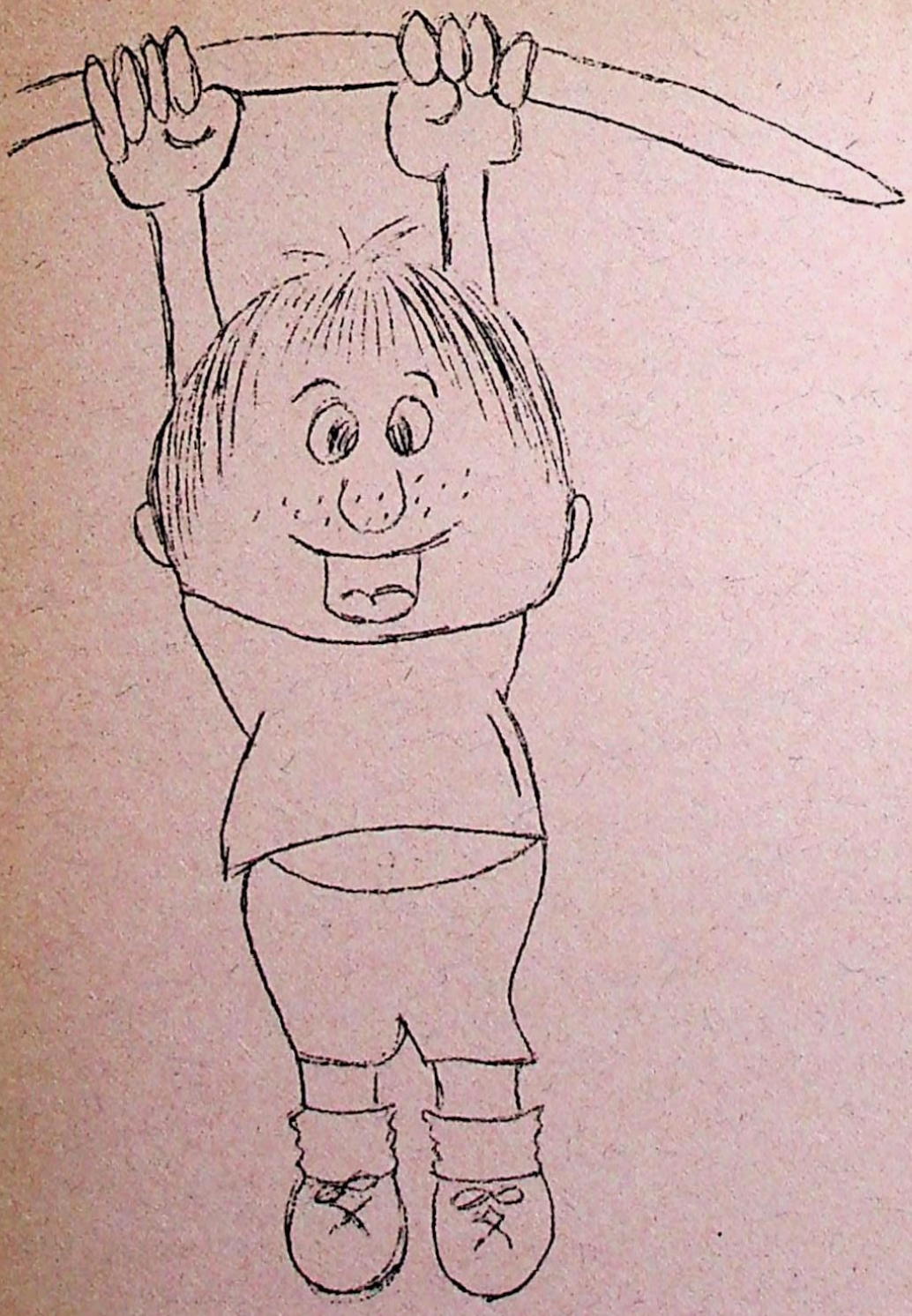
Brown ground beef. Boil noodles in salted water yil just tender and drain. Saute diced green pepper and onion in 2 Tbs butter and combine in saucepan with ground beef and noodles. Add salt, mushroom soup, and tomatoes, strained thru a sieve. Heat mixture to boiling. Cut cheese into cubes and stir into hot mixture until dissolved. Pour into a casserole. Brown bread cubes in 3 Tbs butter and sprinkle on top of casserole. Cover and bake 30 min. in preheated 350 oven. Uncover and bake 10 minutes longer to crisp bread.

Dorothy Stucky

Hamburger Potato Casserole

Butter 6 inch deep 8 inch casserole. Peel and slice potatoes ½ inch thick. Peel enough to make a 2 inch layer in the bottom of the dish and salt. Next place a layer of 1½ lbs. of hamburger(not too fat), salt, & pepper. Next add ½ c uncooked rice, and salt. Then another 2 inch layer of potato and salt. Cover this with a thin layer of sliced carrots and salt. Pour 1 qt of tomato juice over all. Bake slowly about 2 hrs. at 325 degrees or until all is tender and not soupy. Serves 12 to 15.

Beulah Gehring



COOKIES

SPRITZ

1 cup butter
2/3 cup sugar
3 egg yolks
1 tsp almond extract
2 1/2 cups flour

Just mix don't cream or beat. Don't chill. Put thru cookie press. Bake 375 for 10 min. Yield: 6 doz.

LEMON CRACKERS
(Old Fashion)

" These crackers used to be sold in the stores from about 1910 to 1940. There were 9 indentations on the top of the square cracker and about a half inch thick."

3 eggs
3 cups sugar
1 1/2 cup lard
1 pint sweet milk
5 tsp baking powder
5 cents bakers ammonia (about the size of thumb nail in lump); Buy at drugstore: dissolve in 1/2 cup hot water
10 cents oil of lemon (buy at drugstore)

Mix stiff with flour, roll out and cut cookies round or square. Bake 350 till light golden color-about 15-20 min. Store in tightcovered containers.

Agnes Stucky

TO THINK OF: A man can not think constantly of himself without being discouraged.

David Graysen

CARROT COOKIES

1 cup sugar
3/4 cup shortening
1 egg
1 cup smashed carrots
1/2 tsp lemon extract
2 cups sifted flour
2 tsp baking powder
1/2 tsp salt
1 tsp vanilla

Cream sugar and shortening. Add eggs and mashed carrots. Sift together flour, baking powder, and salt and add to mixture. Add flavorings. Drop by teaspoonsfull on greased cookie sheet. Bake 10-12 min. at 400.
Ice with orange juice and rind mixed with powdered sugar.

Annette Wedel

ANISPLÄTZCHEN
(Self-Frosting Anise Drops)

3 eggs, room temp.
1/2 tsp baking powder
1/2 tsp salt
1 2/3 cup flour
1 cup, plus 2 TBSP sugar
3 tsp anise seed or
1 tsp anise oil

Beat eggs in electric mixer at medium speed until fluffy. Then add sugar gradually, beating constantly. Continue to beat for 20 min. more. Reduce speed of mixer and add flour which has been sifted with baking powder and salt. Beat another 3 min. Add anise. Drop by heaping tspfull onto a well greased and floured cookie sheet, swirling the dough to form a perfectly round cookie. Let stand for at least 8 hrs to dry, preferably overnight Bake at 325 for about 10 min or until cookies are a golden color, not brown on the bottom. Store in air tigh tins. Yiels: about 90 1 1/2 inch cookies.
Note: Addition of baking powder is an American innovation. Be sure eggs are at room temperature.

Agnes Stucky

OATMEAL DROP COOKIES

2 eggs
3/4 cup vegetable oil
1/2 cup milk
1 cup honey
1 1/2 tsp vanilla
2 1/2 cups whole flour
1 tsp salt
1 tsp soda
1 1/2 tsp cinnamon
1 tsp allspice
2 cups rolled oats
1/2 cups chopped nuts
1 cup seedless raisins
1 cup candies fruit mix chopped

Beat eggs, add oil, honey, and vanilla; mix well. Combine flour, salt, soda, and spices. Blend in nuts, oats and fruit. Stir liquids into dry mixtrue. Drop level TBSPfull of dough onto greased baking sheets. Bake at 350 for 10-12 min. Yield: 7 dozen cookies. Double recipe and store in freezer if desired.

Agnes Stucky

CHOCOLATE SCOTHEROOS

Combine-1/2 cup sugar and 1/2 cup light corn syrup in saucepan. Cook over moderate heat, stirring frequently, until it boils. Remove from heat. Stir in 1/2 cup peanut butter. Stir well. Add 3 cup Rice Krispies. Stir until well coated. Press mixture into buttered square baking dish. Melt 1/2 cup chocolate chips and 1/2 cup butterscotch chips in top of double boiler. Pour over cookies and cool.

Blair Loganbill

NO BAKE CHOCOLATE OATMEAL COOKIES

2 cups sugar
4 TBSP cocoa
1/2 cup milk or cream
1/2 cup margarine
3 cups uncooked oatmeal
1/2 cup walnuts
or
1/2 cup peanut butter

Combine sugar, cocoa, milk and margarine. Bring to boiling and boil for 1 min. Remove from heat and stir in oatmeal and nuts. Drop from teaspoon onto waxed paper.

Anita Juhnke

PEPPERNUTS

1 cup butter or oleo
1 1/2 tsp sugar
1 beaten egg
3 3/4 cups flour
2 TBSP white syrup
2 tsp soda
1/2 tsp cloves
1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp anise oil

Cream butter sugar. Add well beaten egg with syrup. Sift dry ingredients and add to the first mixture. Chill over nite. Bake at 350 for 10 min.

JUHNKE ANISE PEPPERNUTS

1/2 lb. butter
1 1/2 cups sugar
1 beaten egg
2 TBSP dark syrup
3 3/4 cups flour
2 tsp soda
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp ginger
1/2 tsp anise oil

ream butter and sugar, add beaten egg and syrup.

Continued on p. 43

PEANUT BUTTER THUMBPRINT COOKIES

3 cups flour
1 tsp baking soda
1 1/2 sticks (3/4 cups) oleo
3/4 cups peanut butter
3/4 cups firmly packed dark brown sugar
3/4 cup granulated sugar
2 eggs

In a medium mixing bowl, thoroughly stir together the flour and baking soda. In a large mixing bowl cream butter, peanut butter and sugars. Add eggs; beat until blended. Chill if necessary before shaping. Using level TBSP of dough, shape into balls. Place two inches apart on ungreased cookie sheets. With the thumb indent the center of each ball, making the indentation fairly wide. Spoon a rounded half tsp of the Raisin-Date filling into each indentation. Bake in preheated 375 oven until golden brown, about 12 min. With a wide spatula remove to wire racks to cool. Store in a covered container.

RAISIN-DATE FILLING

3/4 cup raisins
3/4 cup chopped pitted dates (do not pack)
1/2 cup water
2 TBSP lemon juice

Cook gently, stirring occassionally, until thick--about 10 min.

Carolyn Stacky Guernsey

FROZEN COOKIE DOUGH

Pack cookie dough firmly into juice cans. Cover and freeze. Open other end of can and push dough out gently. Slice and bake. Dough need not be thawed before slicing.

DOUBLE TREAT COOKIES

2 cups sifted flour
2 tsp baking soda
1/2 tsp salt
1 cup shortening
1 cup sugar
1 cup brown sugar, packed
2 eggs
1 tsp vanilla
1 cup peanut butter
1 cup chopped salted peanuts
1 6 oz. pkg. chocolate chips

sift dry ingredients together. Blend shortening, sugar, eggs and vanilla together until fluffy. Blend in peanut butter; add dry ingredients. Stir in peanuts and chocolate chips. Shape into small balls; place on ungreased baking sheet. Flatten with a glass dipped on sugar. Bake 8-10 min at 350. Makes 7 doz.

Annette Wedel

COOKIES-PEANUT-BUTTER ROUNDUPS

1 cup shortening
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 cup peanut butter
2 cups sifted flour
2 tsp soda
1/2 tsp salt
1 cup rolled oats

Mix shortening and sugars. Add eggs and peanut butter. Add dry ingredients. Drop by teaspoon on cookie sheet. Press with fork. Bake 8-10 min. 350 oven. Makes about 6 dozen.

Eunice Wedel

JUHNKE ANISE PEPPERNUTS
(continued)

Sift dry ingredients and add to other mixture. Add the anise oil and mix. Chill for a few hours if expedient. Roll and cut into small pieces. Bake in 350 to 375 oven for approximatoly 10 min.

Mrs. Walter Juhnke

LEMON BARS

1 cup sifted flour
1/4 cup powdered sugar
1/2 cup butter

Combine flour and sugar. Cut in butter. Put mixture in 9x9x2" pan. Bake at 350 for 15 min.

Combine: 3/4 cup sugar
1/4 cup flour
1/2 tsp baking powder

Add 2 eggs, beaten, and blend well. Fold in 2 TBSP lemon jello, 4 TBSP lemon juice, and the rind of 1 lemon. Add 1/2 cup flaked coconut and spread on crust. Bake at 350 for 20-25 min. Sprinkle top with powdered sugar.

Twila Wedel

REFRIGERATOR COOKIE DOUGH TRICK

A wire cheese slicer will cut a foll of chilled cookie dough into cookies of any thickness without breaking or sticking.

TRI-LEVEL BROWNIES

Bottomlayer: 1/2 cup flour
1/4 tsp baking powder
1/4 tsp salt
1 cup quick-cooking rolled oats
1/2 cup brown sugar
6 TBSP butter melted

Middle layer: 1 sq. unsweetened chocolate, melted
4 TBSP butter or margarine melted
3/4 cup granulated sugar
2/3 cups flour
1 egg
1/4 tsp baking powder
1/2 cup chopped n
1/4 tsp salt
1/4 cup milk
1/2 tsp vanilla

Top layer: 1 aq. unsweetened chocolate
2 TBSP butter
1 1/2 cup confectioners sugar
1 tsp vanilla

For bottom layer: Sift together flour, soda, and sal Mix with rolled oats and brown sugar. Stir in the melted butter. Pat mixture in 11x7x1 1/2" baking pan Bake in mod oven (350) for 8 min.
Middle layer: Combine chocolate, butter and sugar; add egg and beat well. Sift together flour, baking powder and salt; add alternately with milk and vanilla to chocolate mixture. Fold in nuts. Spread over baked bottom layer. Return to oven and bake 25 min. more.
Top layer: Melt chocolate and butter in small saucepan. Add sugar and vanilla. Blend in enough hot water to make almost pourable consistency, spread over baked brownie. To serve cut in bars and top with walnut half.

Mrs. Marlan Ratzlaff

YUM YUM BROWNINE

2 cups flour
2 cups sugar
2 tsp cinnamon
1/8 tsp salt
1 stick margarine
1/2 cup shortening or oil
1/4 cup cocoa
1 cup water
2 eggs
1 tsp vanilla
1/2 cup butter milk
1 tsp soda

Mix flour, sugar, cinnamon, and salt. Boil margarine shortening, cocoa and water. Pour over dry ingredients heat well. Bake on large cookie sheet at 400 degrees for 20 min. on top rack in oven.

FROSTING

1 stick margarine
4 TBSP cocoa
6 TBSP milk
1/2 tsp vanilla
1 1 lb box powder sugar
1-1 1/2 cups nuts

Boil margarine, cocoa, milk and vanilla. Pour over powder sugar and nuts. Spread on cake as it comes out of oven. Yield 20 servings.

HOW TO KEEP BROWN SUGAR SOFT

Store brown sugar in a large plastic bag. When ready to measure, place cup into bag and press brown sugar into cup with hand outside bag. There will be no mess to clean up and remaining sugar will keep soft.

FRUIT PUNCH BARS

2 eggs
1 1.2 cup sugar
1 tsp vanilla
1 1/4 cup flaked coconut
2 1/4 cups flour
1 1/2 tsp soda
1/2 tsp salt
1 lb. can fruit cocktail not drained

Grease and flour bottom of 15x10x1 inch jelly roll pan. Beat eggs and sugar in large bowl at high speed of mixer until light and fluffy. Add fruit cocktail, flour, soda, salt and vanilla. Beat until well blended. Spread in pan. Sprinkle with coconut. Bake at 350 for 20-25 min. While hot, drizzle with glaze. Cool. Cut into bars.

Glaze: 3/4 cup sugar
1/4 cup evaporated milk or cream
1/2 cup butter
1/2 tsp vanilla
3/4 cup chopped nuts

Combine all ingredients except walnuts, in small saucepan. Bring to a boil, boil 2 min., stirring constantly. Remove from heat and stir in walnuts. Cool.

Michelene Stucky

CRUNCHY BARS

1 cup sugar
1 cup cream
1 cup light corn syrup
2 cups crisp rice cereal
5 cups corn flakes
2 cups salted peanuts

Cook sugar, cream and syrup to soft ball stage (236 degrees). Mix other ingredients in a large bowl, pour the cooked syrup over and mix well. Pour into large buttered pan and press down firmly. Cut in bars.

Mrs. Ben J. Krehbiel

RAISIN BAR

'irst: Boil 1 cup raisins in 2 cups water until 1 cup of liquid is left-save liquid and cool.

ix by hand: Beat real good

1 cup sugar	2 eggs
1 cup oil	1 tsp vanilla

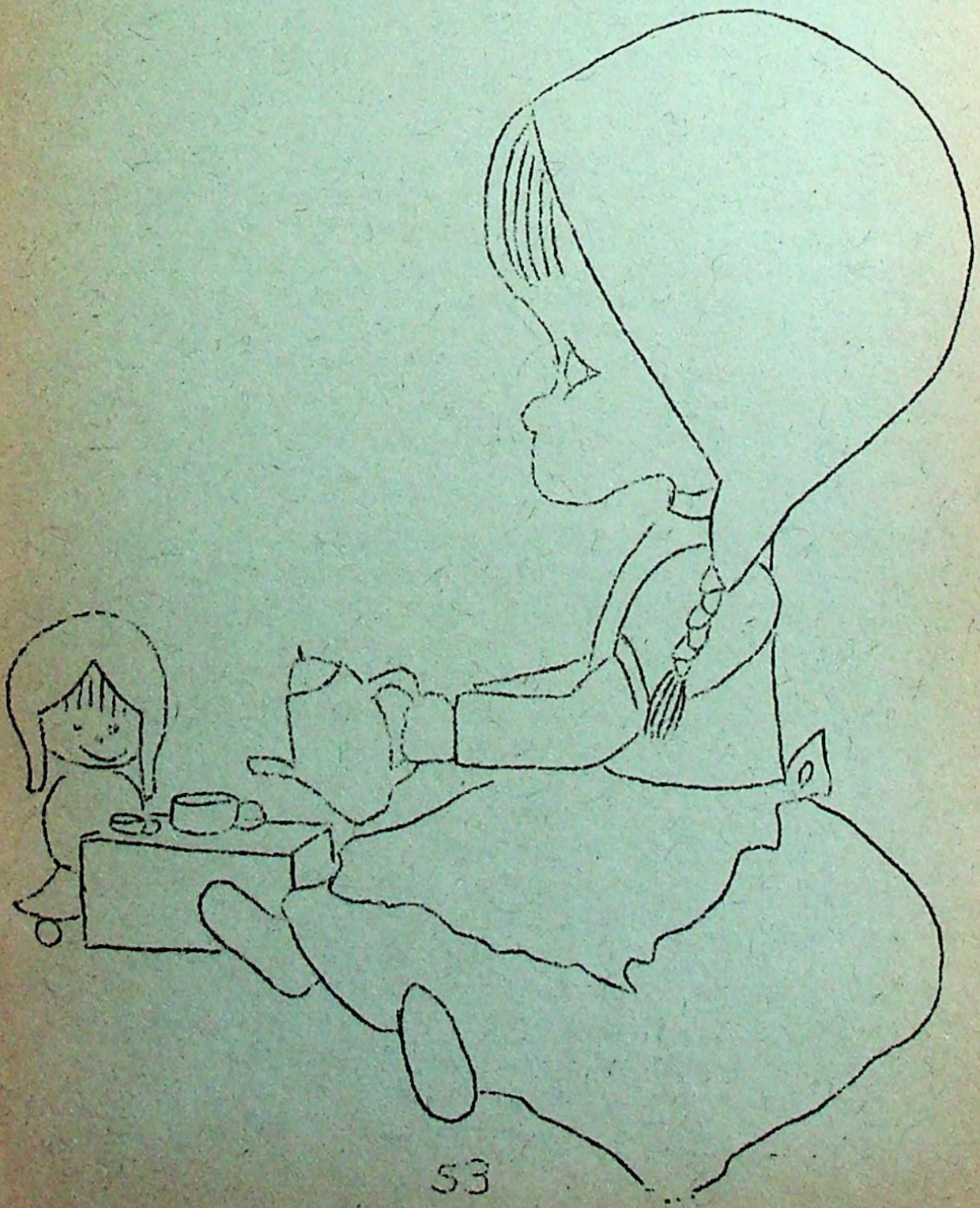
id:

3 cups flour	1 cup raisin liquid
1 1/2 tsp soda	1 cup raisins
1/2 tsp salt	1/2 cup nuts
1/2 tsp powdered cloves	

.ke at 350 about 25-30 min. in 9x13x2 baking dish. cost with most any kind of frosting desired.

Beulah Gehring

desserts



HOMEMADE YOGURT

1 gal. skim milk	Large kettle (8 qts or larger)
1 cup powdered skim milk	Candy therometer
1/2 cup yogurt culture*	Styrofoam ice chest

Heat the milk in large kettle until it comes up to a boil. Remove from heat. (Watch this, it can boil over) Let milk cool to 115 degrees. Add powdered milk and yogurt culture to a small amount of scalded milk. Mix thoroughly, then combine with the remaining scalded milk. Pour into 4 clean qt. jars. Screw the lids tight. Place the jars in the ice chest. Fill the chest with warm water 110-115 (deep enough to cover the jars). In about 1 hour check a jar to see if yogurt is thickening. Keep checking every 15 min. until it is a nice consistency. (Also check water temp.--keep at least 110 degrees.) The time may vary with every batch. YOU MUST KEEP CHECKING! You may have a failure now and then, but keep trying. When milk has thickened, remove from warm water and chill immediately. (I like to cool overnight before using)

*THE YOGURT CULTURE Can be purschased at a Health Food Store in powder form. Follow the instruction with it. Then divide that first small batch into 1/2 cup portions Use one to make the above recipe. Freeze the other 1/2 cup cultures to use in about 6 weed intervals. During the 6 weeks or so, save 1/2 cup from your current batch to use in the next batch.

Serving suggestions: Stir in frozen grape, pinneapple or orange juice concentrate
Sprinkle with brown sugar
Top with honey
Any fruit goes well with yogurt

1 cup of yogurt=1 cup skim milk in calories and food value. A gal. of yogurt does not last more than four days at our house---four people eating 1 cup a day. This is a very good bedtime snack!

Mrs. Ransom Stucky

CHERRY TRIANGLES

Filling:	3/4 c sugar	1 Tbs butter
	5 T bs corn starch	1 c cherry juice
	$\frac{1}{4}$ tsp salt	2 tsp lemon juice
	2 #303 cans cherries	few drops red coloring

Mix sugar, cornstarch, cherries; add juice and cook until thick. Stir in butter, lemon juice, cherries and coloring. Cool.

Dough:	2/3 c milk (scalded)	$2\frac{1}{2}$ c flour
	1 pkg dry yeast	4 eggs yolks (beaten)
	1 c butter or oleo	

Cook milk to lukewarm and add yeast. Cut butter into flour. Add liquid ingredients to flour. Mix thorough turn out onto floured surface and knead 10 times. Div dough in half. Roll out first half large enough to cover surface of an ungreased $11\frac{1}{2}$ X $17\frac{1}{2}$ pan. Spread cherries. Roll out second half of dough. Pinch edges together. Allow dough to rise 15 min. in warm place Bake at 350 for 45-50 min. Cool.

Icing:	1/4 cup butter	1 1/2 cup powdered
	1/2 tsp vanilla	sugar
	2 TBSP cream	3/4 cups nuts

Cream together butter, cream and vanilla. Add sugar and beat until smooth. Spread over partially cooled cookies-when cooked cut into squares and then into triangles.

Peg Strausz

QUICK CHERRY PUDDING

Place 4 cups of 1 1/2 in. cubes of angel food cake int dish, cover with 1 can cherry pie filling and place 4 more cups of cubes over this. Beat together 1 1/2 cups milk and one pkg instant vanilla pudding. Fold whipped cream or dream whip into the pudding. Then pour this over the cake and cherry layer. Chill 2 hrs or more.

Linda Kaufman

STRAWBERRY YUM-YUM

1 cup flour
1/2 cup butter
1/4 cup packed brown sugar
1/2 cup chopped nuts
2 egg whites
1 cup sugar
1 10 oz frozen strawberries
1 pkg whipped dream whip
2 tsp lemon juice

Mix until crumbly the first 4 ingredients and press into 8x8 pan. Bake at 350 for 20-25 min. Cool and break into crumbs. Next combine egg whites, lemon juice, sugar and strawberries and beat at medium speed for 15-20 min. Fold strawberry mixture into whipped topping. Put 1/2 of crumb mixture into bottom of 9x9 greased pan. Spread strawberry mixture over crumbs and top with the remaining crumbs. Freeze.

Annette Wedel

STRAWBERRY FREEZE

1/2 cup butter
1/2 cup nuts
1/4 cup brown sugar
1 cup flour
3 egg whites
1 cup sugar
1 tsp lemon juice
1 envelope whipped topping mix
1 pt fresh or frozen strawberries

Mix flour, brown sugar, butter and nuts; bake for 20 min. at 350, stirring often. Crumble part of mixture in a 9x9 pan; reserve some ofr topping. Combine egg whites, strawberries, sugar and lemon juice; beat about 15 min. or until mixture is thick and holds its own shape. Add whipped topping mix, prepared according to pkg directions; blond. Spread over crumbs, sprinkle with remaining crumb mixture. Freeze at least 5 hrs.

Jodi Ratzlaff

FROSTY STRAWBERRY SQUARES

1 cup sifted flour
1/4 cup brown sugar
1/2 cup chopped walnuts
1/2 cup butter melted
2 egg whites
1 cup white sugar
2 cups sliced fresh strawberries
2 TBSP lemon juice
1 cup whipped cream

Stir together first 4 ingredients; spread in shallow baking pan. Bake in 375 oven 20 min., stiring occasionally. Sprinkle 2/3 of nut mixture in 13x9x2 in baking pan. Combine egg whites, sugar, berries, and lemon juice in large bowl; with egg beater, beat at high speed to stiff peaks, about 10 min. Fold in whipped cream. Spoon over nut mixture; top with remaining nut mixture. Freeze 6 hrs or overnight. Cut in 10 or 12 squares. Trim with whole berries. you may use a 10 oz. pkg of frozen berries, partially thawed; reduce sugar to 2/3 cup. Raspberries are good too.

Gladys Goering

APPLE DUMPLINGS

Dough; 2 cup flour
1 tsp salt
1/2 cup milk
2 tsp baking powder
3/4 cup butter or oleo

Sift flour, salt and baking powder into mixing bowl and cut in butter with pastry blender. Add milk and stir to blend well. Chill while making syrup and preparing apples.

Syrup: Combine 2 cups sugar, 2 cups water, 3 TBSP red hots and 1/4 tsp nutmeg in large saucepan. Bring to boil and let cook 5 min. Remove from heat and add 1/4 cup butter. Peel and core 9 small Jonathan apples. Roll out the chilled dough into a 15 in. square and cut into 9 pieces. Put apple in center of each; bring

CHEESE CAKE

1 pkg lemon jello
1 cup boiling water
1 8 oz pkg creamcheese
1 cup sugar
1 large can pet milk
2 cups graham cracker crumbs
1/2 cup melted oleo
2 TBSP lemon juice

Mix cracker crumbs and oleo and press into 8x12 pan. Chill. Mix boiling water and jello. Let stand until it begins to set. Beat cheese, sugar and lemon juice until well blended. Whip milk until fluffy and fold in cheese mixture. Pour over chilled graham cracker crust. Refrigerate several hrs. before serving.

Wilma Stucky

PEACH CHEESECAKE

1 can, 30 oz cling peach slices, drained
12 oz cream cheese, softened
Sugar
eggs
1/4 tsp salt
1/4 tsp almond extract
1 cup dairy sour cream
1 tsp vanilla

Graham cracker crust: 1 cup crushed graham crackers
1/4 cup melted oleo
2 TBSP brown sugar

Mix the crumbs, oleo and sugar and pat on bottom of 9x9 pan. Bake at 350 for 8 min. Set aside to cool. Force enough peaches through food mill, a blender will work, to make one cup puree. Reserve remainder for decoration. Cream cheese until fluffy then beat in 1/2 cup sugar. Add eggs one at a time, beating well after each. Beat in peach puree, salt and almond flavoring. Pour into crustand bake in 350 oven for 30 min. or until set. Remove from oven and let stand on rack for 10 min. Mix sour cream 2 TBSP , sugar and vanilla and spread on cake. Put back in oven for 5 min Cool then chill. Makes 8-10 servings [illegible]i Wollmann

RASPBERRY SWIRL

3/4 cup graham cracker crumbs
3 TBSP butter, melted
2 TBSP sugar
3 eggs, separated
1/8 tsp salt
1 cup heavy cream
1 8 oz pkg cream cheese
1 cup sugar
1 10 oz pkg frozen raspberries partially thawed

Combine thoroughly crumbs, melted butter and 2 TBSP sugar. Lightly press mixture into well greased 7x11x1 pan. Bake in 375 oven 8 min. Cool thoroughly. Beat egg yolks till thick. Add cream cheese, sugar and sa beat until smooth and light. Beat egg whites until stiff peaks form. Whip cream until stiff (whipped topping may be used instead of cream). Fold with egg whites into cheese mixture. In a mixer or blender, crush raspberries to a pulp. Gently swirl half of frui pulp thru cheese filling and spread mixture into crust. Spoon remaining purée over top; swirl with a knife. Freeze.

Mrs. Linda Voth

JELLO DESSERT

1 pkg raspberry jello
1 cup hot water
1 cup vanilla ice cream
2 TBSP orange juice
1 8 oz can crushed pine apple
1/2 cup chopped walnuts
1 banana diced

Dissolve jello in hot water and add ice cream. Chill until partially set. Combine other ingredients and fold into jello. Continue chilling until set.

Theresa Krehbiel

APPLE DUMPLINGS
(Cont'd)

corners to top and pinch together. Put dumplings into deep baking dish and pour syrup over them. Bake at 375 for 35-45 min. (When in a hurry I often use Bisquick for the dough--mixed as for biscuits.)

Carolyn Stucky Guerney

LEMON DREAM DESSERT

1/2 cup sugar
1/4 cup lemon juice
Dash salt
3 slightly beaten egg yolks
3 egg whites
1/4 cup sugar
1 cup whipped cream
1 cup finely crushed vanilla crumbs

Combine first 4 ingredients in a heavy saucepan and cook over medium heat, stirring constantly until thickened. Cool. Beat egg whites till soft peaks form, gradually add sugar, beating till stiff peaks form. Fold into lemon mixture; fold in whipped cream. Sprinkle half of the crumbs in an 8 in. square pan; spread lemon mixture over and top with remaining crumbs. Chill overnight or freeze before serving. Cut into 9 squares. Just before serving, trim each piece with a maraschino cherry.

Dora Unruh

CHOCOLATE BLANC-MANGE

3 cup milk, scalded
2 sqs unsweet chocolate
2 TBSP Butter
1/3 cup cornstarch
3/4 cup sugar
1/4 tsp salt
1 tsp vanilla
1 TBSP firm butter cream

Scald milk. Put chocolate and butter into top of 2-qt double boiler and place over simmering water to melt. Blend next 3 ingredients and stir into chocolate with a wooden spoon. Then stir in hot milk gradually to keep smooth. Beat with rotary beater if necessary. Cook and stir over gently boiling water until smooth and thickened, then cover and cook about 15 min, stirring occasionally. Remove from heat. Stir in vanilla, then the TBSP of butter. Turn into family-size dish or individual ones. Good lukewarm or cold. Cover with aluminum foil or waxed paper before chilling. Serve with plain or whipped cream. 5-6 servings. For an especially delicious treat, pour while still warm into individual serving dishes. Place a generous scoop of vanilla ice cream in each serving. and serve at once.

Roberta Gingerich

SURPRISE CHOCOLATE CUP-CAKES

Use 1 chocolate cake mix as directions say.

Cream: 1/3 cups sugar
1 8-Oz cream cheese

Add: 1 egg
dash salt
1 cup semi sweet choc. chips

Fill cup cake 2/3 full of cake mix. And in center put 1 rounded teaspoon of the cream cheese filling. Bake as direcd on pkg. Ice when cool. Makes 30 bake at 350.

Joetta Wedel

COCONUT DESSERT

Mix: 1 c flour
2 Tbs sugar
½ c butter
½ c nuts
Bake for 15 minutes at 325. Cool.

Mix 1-8 oz pkg cream cheese
1 c powdered sugar
1 c cool whip

Cook 2 boxes coconut cream mix
3 c milk
Put in crust and top with a thin layer of cool whip and coconut and nuts

- Lu Loganbill

Prayer should never be taken out of the schools; it's the only way a lot of us got through.

A church is a hospital for sinners and not a rest home for saints.

FROZEN PUMPKIN SQUARES

½ gal vanilla ice cream
1 lb can pumpkin (plain)
1 c sugar
1 tsp cinnamon
1 tsp ginger
½ tsp nutmeg
pinch of salt
1 lb box gingersnaps
1 c heavy cream

Soften ice cream enough to stir in pumpkin and spices. Meanwhile, tightly butter a 9 X 13 inch pyrex pan. Arrange gingersnaps in a single layer to cover the bottom (it will take about 24). Spoon half the pumpkin ice cream over gingersnaps. Put on a 2nd layer of gingersnaps and top with the rest of ice cream mixture. Freeze for several hours or overnight. Remove to refrigerator half an hour before serving to cut more easily. Serve with whipped cream. Serves 12 to 15.

- Beuhlah Gehring

RHUBARB DREAM DESSERT

Crust: Blend 1 c flour, 5 Tbs powdered sugar, ½ c butter. Press mixture into ungreased 7 X 11 pan. Bake at 350 for 15 minutes.
Topping: Mix together2 beaten eggs. Sift together 1½ c sugar, ¼ c flour, 3/4 tsp salt, and 2 c rhubarb. Put on crust and bake 35 minutes at 350. Serve warm with whipped cream. Serves 6.

- Lurlein Weins

DATE PUDDING

1 lb dates
1 cup white sugar
1 cup water
3 cups oatmeal
1 cup flour
1 cup brown sugar
1 cup butter

Boil dates, sugar and water until mushy. Mix oatmeal, flour, brown sugar and butter together. Puthalf of this mixture into a greased pan. Press firm, add date mixture, cover with other half of mixture and bake until oatmeal is brown. When cooled cut into squares.

Theresa Krehbiel

DATE PUDDING

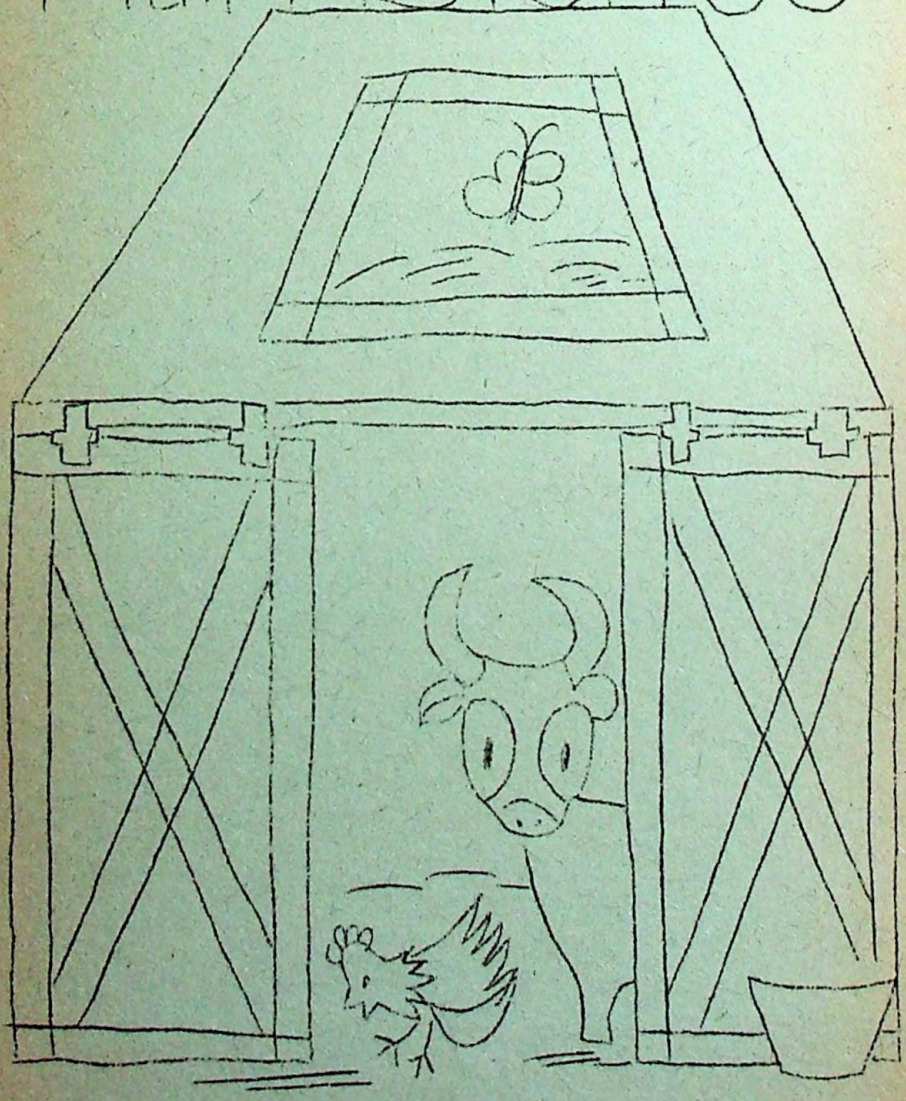
Boil gently in sauceban for 5 min. 1 1/2 cup brown sugar, and 1 1/2 cup water. Add 1 1/2 cup dates. cut in small pieces, and let set while mixing the following:

1 cup sugar
1 cup flour, sifted with 2 tsp baking powder
1 cup milk
2 eggs (well beaten)
1 cup nuts

Add sugar to well beaten eggs. Beat well. Add flour and baking powder alternately with milk. Add nuts and date mixture. Pour into greased 9x13 pan. Bake 45 min. in slow oven 325.

Mrs. Richard Wedel

Main Dishes



BAKED MEAT BALLS

egg
1/4 cup milk
1/2 tsp instand minced onion
1 1/2 slices bread, cubed
1 tsp salt
1/8 tsp pepper
1 lb ground beef

Heat oven to 350. Beat egg and milk. Stir in onion bread and seasoning. Add beef and mix well. Shape into balls using 1/3 cup mixture for each ball. Place in shallow pan. Bake 30-40 min. Makes about 7-8 meatballs.

Lurline Wiens

MEAT BALLS

lbs hamburger
cups cracker crumbs
small onion, chopped fine
Salt to taste
Enough milk to moisten

Shape into balls, place in slightly greased pan, pour tomato juice over them. Bake 1 or 1 1/2 hours at 375.

Theresa Krehbiel

TWICE AROUND HAMBURGER

Cut leftover hamburgers or meat loaf into small pieces. Combine one 15 ounce can tomato sauce, hamburgers, 1 tsp chopped onion and 2 TBSP butter in saucepan; heat through. Cook 8 ounces thin spaghetti according to package directions. Drain spaghetti and add to sauce mix well and pour into 2-qt casserole. Top with grated cheese. Bake in 350 oven for 15-20 min. Serves 4-6.

VERY NICE PORK CHOPS

Use pork chops 1 inch thick. Sear each and place into roaster or flat casserole on each chop. Put 2 TBSP uncooked rice, 2 TBSP chopped celery, 1 slice onion, salt and pepper. Cover with 1 can tomatoes and bake about 2 hours at 350.

Edan Niehage

MANDARIN HAM

3/4 cup packed brown sugar
1/4 tsp dry mustard
1 TBSP cornstarch
1 tsp ginger
1/4 tsp cloves
1/2 cup water
1 clove garlic, minced
1 small can pineapple c chunks
1/4 cup vinegar
2 cups ready to eat han cut into 1 in cubes

Mix together in a skillet all ingredints except ham. Cook about 5 min. to blend. Add ham. Cook 15 min to heat ham. Serve on fluffy rie. Serves 4-5.

Gladys Goering

ROUND STEAK MARINADE

2 lbs round steak
1/2 cup soy sauce
1/3 cup cooking oil
1 tsp ginger
1 tsp dry mustard
1/2 tsp garlic powder

Combine all ingredients except the steak; mix well. Pour over steak. Refrigerate for 2-4 hrs. Grill or broil to desireddoness. Yield 8 portions.

Barbara Goering

GRANNY'S SUNDAY CHICKEN

6 chicken breasts (legs or thighs will do too)
2 TBSP flour
1 egg beaten
1/2 tsp salt
Black pepper
1 cup light oil
1 cup cream of mushroom soup

Heat oil in frying pan. Roll chicken pieses in egg, then flour, drop in oil and fry until brown. Arrange in baking dish, salt and pepper to taste. Heat mushroom soup-dilute with one cup of broth and pour over chicken pieses. Sprinkle buttered bread crumbs over the top and bake about 20 min. in 350 oven.

Agnes Stucky

BARBEQUE CHICKEN

1 tsp salt
1/2 tsp pepper
1 TBSP sugar
1 med. onion
1 cup tomato puree or catsup
1/4 cup butter
1/2 cup hot water
1/3 cup lemon juice
1 TBSP worchisteshire sauce

Mix and bring to boil. Season and flour chicken parts. Place skin side down in single layer in shallow pan, pour over 1/4 cup melted fat. Bake at 425 for 25 min. Pour off fat and turn chicken skin side up. Spoon hot sauce over chicken and bake at 375 for 30-45 min. Baste often.

Mrs Rick (Pat) Krehbiel

MEAT BALLS AND SAUCE

1 lb ground beef
1/2 cup grated onion
1/4 cup bread crumbs
1 tsp salt
1/2 tsp pepper
1 egg slightly beaten

Mix together. Form into 16 balls. Roll in flour and brown in hot fat.

SAUCE

1 cup tomatoes
1 cup water
1 TBSP brown sugar
Little chili powder
1 tsp salt
dash pepper

Simmer 5 min. and pour over meatballs. Simmer 25 min. Serve over spaghetti or rice if desired.

Roberta Gingerich

SALISBURY STEAK

1 lb ground steak
1 cup bread crumbs
1/4 cup catsup
1/3 cup milk
1 tsp salt
1/8 tsp pepper
1 tsp mustard
8 large slices onion
3 TBSP hot lard

Mix beef, crumbs, catsup, milk and seasonings thoroughly Shape into oblong patties about 3/4 in thick. Brown slices of onion in hot lard on both sides. Remove onions and save. Brown meat patties on one side and then turn and top with onions, continue cooking until tender.

Edna Niehage

BIEROK

rown one medium onion in lard or bacon grease. Add
ne lb. hamburger, salt and pepper, cook till almost
own, add 1/2 head of finly shredded cabboge and cook
few more min. Drain off excessive fat.
oll sweet dough about 1/2 in thick. Cut into 4 in.
quares. (Rhodes rolls maybe used) Put large spoonful
re or less onto each square of dough. Bring up
rners and pinch edges together. Bake 20-30 min. in
moderate oven, 350.

Edna Niehage

BIEROK (GERMANY)

1/2 lbs ground beef
asoning to taste
ound onion
4 cups cabbage, cut fine
1 recipe white yeast dough or
1 pkg hot roll mix

ow meat and drain. Add seasoning, onion and cabbage
bout 3 TBS. of water to steam cabbage and onion.
not overcook. Cool. Prepare yeast dough and let
se. Roll out on pastry board and cut into triangles.
ill with meat filling. Let rise again. Bake at 325
or 25-35 min. on greased cookie sheets. Serves 6-8.

Sally Schowalter

SLOPPY JOES

1 lb ground beef
1 onion, chopped
1/2 cup catsup
1/2 cup water
1 TBSP flour
1 TBSP sugar
1 tsp salt
1 tsp mustard

Brown ground beef and onion together. Combine remaining ingredients. Bring to boil. Pour over ground beef, and simmer for a few min. Serve on buns.

Annette Wedel

SLOPPY JOES
(Large Recipe)

5 lbs hamburger
1 onion chopped
salt and pepper
1 TBSP mustard
1/2 cup castup
Mix in 4 cups water
1 cup oatmeal
1 tsp garlic salt
1 tsp chili powder
1 tsp oregano

Fry meat, add spices and oatmeal and blend. Mix water mustard, catsup and simmer.

Beulah Gehring

For1 cup tomatoes, canned, substitute about 1 1/3 cups cut-up tomatoes, simmered 10 min.

POOR MAN STEACK

3 lb hamburger
1 cup cracker crumbs
1 cup cold water
salt and pepper

Mix well. Press in cookie sheet. Refrigerate. Cut in squares, roll in flour. Fry on both sides in small amount of grease. Put in baking dish. Cover with 1 can mushroom soup, or cream of chicken or cream of celery. Bake 45 min at 350 oven.

Becky Moddelmog

PIZZA LAOF

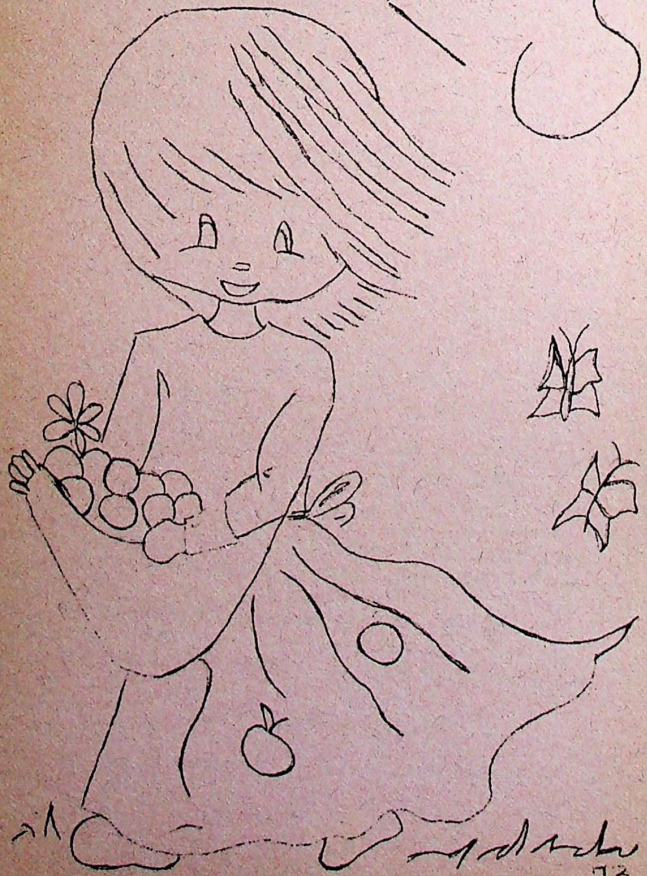
1 loaf of French bread
1/2 cup chopped onion
1 1/2 tsp oregano
1 8 oz pkg sharp cheese
3 tomatoes sliced
2/3 cup grated Parmesan cheese
2 tsp salt
2 6 oz cans tomato paste
1 1/2 lbs ground beef
1/2 cup chopblack olives
1/8 tsp cayenne pepper

Cut bread into thirds, length wise. Combine remaining ingredients except cheese slices and tomatoes. Spread mixture evenly on each third of bread. Broil 5 in. from heat for 12-15 min. Cut cheese slices into halves diagonally; place on top of sandwiches alternating with tomatoes sliced. Broil until cheese melts. Yields 12-13 servings.

Virginia Niehage

When we measure ourselves we allow no more than 11 in. to the foot, but when we measure others we require no less than 13.

PIES



73

CHEDDAR PASTRY (FOR APPLE PIE)

2/3 cup sifted flour
/4 tsp salt
cup grated Cheddar cheese, loosely packed
1/2 cup shortening
1/4 cup ice water

ift flour and salt together, then work in the cheese thoroughly with a fork. Work in the shortening, then add the water, sprinkling it over the surface of the mixture. Stir lightly with a fork until pastry holds together. Line a 9 in pie pan with one-half the pastry saving the other half for the top crust. Refrigerate both while preparing the filling
Use with your favorite apple pie filling recipe-- I prefer to use a littly less cinnamon in the filling than usual when I use this pastry.

Carolyn Stucky Guernsey

ANGEL PIE

2 eggs whites
1/8 tsp cream of tartar
1/8 tsp salt
1/2 cup sugar
1/2 cup pecans

Beat until very stiff and glossy, adding sugar gradually. After eggs have been beaten to a peak, put in greased pie pan. Bake at 275 for 1 hout. Turn off oven and let set in oven for 12 hours. Fill with ice cream.

Twila Wedel

COCONUT CHIFFON PIE

Combine and cook for 1 min:

1/2 cup sugar
4 TBSP flour
1/2 tsp salt
1 1/2 cups milk

Add: 1 envelope plain gelatine, softened in 1/4 cup cold water. Cool until partially set; beat until smooth.

Add: 1 tsp vanilla (or a few drops of almond extract). Fold in 1/2 cup cream, whipped, and 3 egg whites beaten stiff with 1/2 cup sugar and 1/4 tsp cream of tartar added. Then fold in 1 cup coconu place in baked pie shell and sprinkle top with coconut. Chill

Mrs. William Rilling

APPLE MACAROON PIE

1 unbaked pastry shell
4 cups thinly sliced apples
1/2 cup sugar
1 TBSP flour
1/2 tsp cinnamon
1/2 tsp salt
2 TBSP butter

Line a 9-in. pie pan with pastry. Arrange thinly sliced apples in pan. Combine sugar with flour, cinnamon and salt. Sprinkle mixture on top of apples. Dot with butter. Bake in hot oven 425 for 20 min. Add coconut topping and lower heat to 350, bake 30 min. longe.

COCONUT MACAROON TOPPING

Combine 1 well beaten egg, 1/2 cup sugar, 1 cup shredde coconut and 1/4 cup milk. Spread over partially baked pie.

Agnes Stucky

STRAWBERRY PIE

1 cup and 2 TBSP sugar
1 cup water
3 TBSP cornstarch
1/2 tsp red food coloring
3 TBSP water
2 TBSP and 2 tsp strawberry jello
1 qt. strawberries

Cook sugar and water until dissolved. Add cornstarch and water, cook until clear. Add strawberry jello and food coloring. Cool to lukewarm until it kind of thickens. Cut up strawberries on baked pie shell. pour over the strawberries.

Ruth Krehbiel

PUMPKIN PIE

2 cups pumpkin
2 cups cream or milk
1/2 cup dark syrup
1 tsp cinnamon
1 tsp ginger
1 tsp salt
1/2 tsp cloves
1/2 tsp nutmeg
2 TBSP flour
1 cup sugar
4 eggs
1/2 tsp soda

Mix all together, adding milk last. Pour into two unbaked pie shells. Bake at 400 for 45-60 min. Serve with whipped cream.

Mrs. Milo Voth

HOW TO HAVE A READY SUPPLY OF EGG WHITES

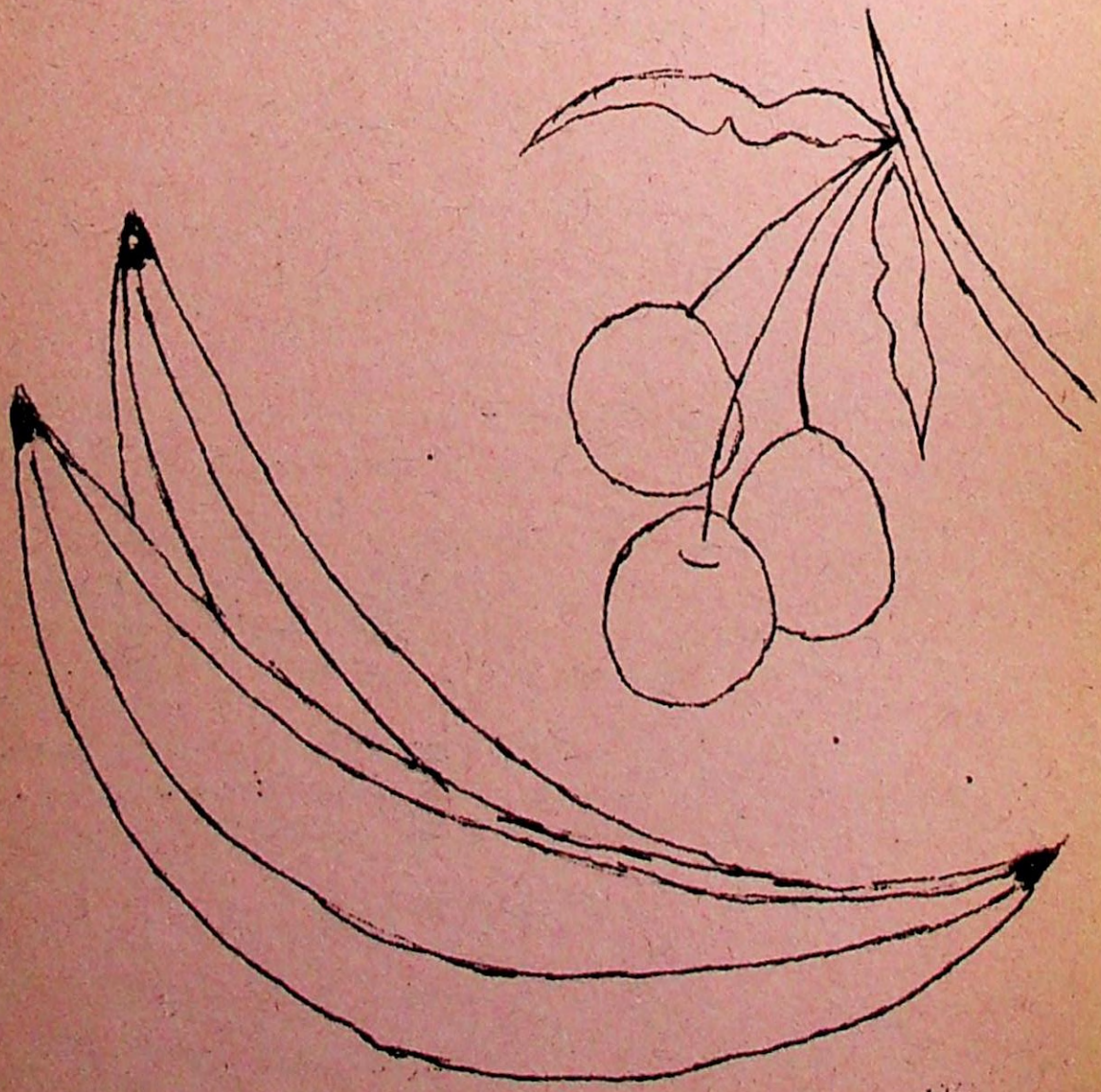
When baking cakes using 4 or more eggs, reserve 1 egg white and substitute 2 TBSP water. Place white in baby food jar; mark on lid to identify. Place in freezer until needed. Jar will hold 3 whites.

NEVER FAIL PIE CRUST

3 cups flour
1 1/2 tsp salt
1 cup and 2 TBSP shortening
1 egg
1 tsp vinegar
5 TBSP water

Cut shortening into flour and salt until mixture is fine crumbs. Combine egg, slightly beaten, vinegar and water. Sprinkle over dry ingredients. Mix with fork. Let stand 10 min. Roll out. Makes 2 double crust pies.

SALADS



24 Hour Fruit Salad

Beat 2 eggs, add 5 Tbs sugar and 5 Tbs lemon juice in a saucepan; cook over low heat til thickened. Remove from fire and add 2 Tbs butter. Cool.

½ c crushed pineapple — 2 or 3 oranges
2 c marshmallows — 2 c white cherries or other fruit
½ c nuts (optional)
1 c cream whipped and added to the above dressing

Refrigerate over night.

- Dorothy Stucky

Taco Salad

1 head lettuce — 1 can kidney beans, drained
8 oz grated Cheddar cheese — 1 lb hamburger
2 tomatoes, chopped — 1 large bag corn chips
1 onion, chopped — Taco sauce to taste
8 oz Thousand Island or French Dressing

Break up lettuce; brown hamburger and onion. Combine all ingredients; toss lightly. Serve immediately.

- Dorothy Stucky

BLUEBERRY JELLO SALAD

Dissolve 2 pkgs raspberry Jello in 2 cups hot water. Drain off the juice of a number 303 can of blueberries. Add to Jello Take 3/4 cup of the mixture and let set. Add the blueberries and 1 small can crushed pineapple to first Jello mixture.

When all is set good, take 1 pkg dream whip. Beat well; then add the 3/4 cup of set Jello and put on top of salad. Be sure that Jello and dream whip are well mixed. Sprinkle nut meats on top.

--Mrs. Linda Kaufman

ESTHER'S CRANBERRY SALAD

Grind 1# cranberries. Add 2 cups sugar. Let it stand for a few hours. Seed 1# grapes; cut and add to cranberries. Cut up ½# marshmellows and add. Add 1 cup nutmeats. Then add 1 pint whipped cream.

Cranberries can be ground ahead of time--a day if necessary--and left in refrigerator until the rest is added.

--Esther Juhnke

PINEAPPLE SALAD

Combine -- 1 c. pineapple juice
1 Tbs. cornstarch
½ c. sugar

Cook till thick, then add two beaten eggs and cook 2 min. longer. Pour this mixture over 1 c. diced pineapple, ½ c. diced cheese, 1 c. marshmallows, and ¼ c. nut c. Chill.

-Carolyn Stucky Guerrero

TOMATO SOUP SALAD

1 pkg. lemon j ello
1 can tomato soup
½ cup water
Heat soup an d water and pour over gelatine till dissolved.
1 pkg. (3 oz.) cream cheese (soft)
½ cup miracle whip
Add ½ green pepper, small onion, ½ cup celery diced, ½ cup nuts (ontional). Mix all together. Pour into mold or dish. Refrigerate. (Overnight is b est).

Mrs. Marlan Ratzlaff

24 HR. FRUIT SALAD

Beat 2 eggs, add 5 T sugar and 5 T lemon juice in a saucepan, cook over low heat until thickened. Remove from fire and add 2 T butter. Cool.

2 c. crush ed pineapple
2 c. marshmellows
1 c. cream whipped added to above dressing
½ c. nuts (optional)
2 or 3 oran ges
2 c. white cherries or other fruit

Refrigerate over night.

--Dorothy Stucky

HINT FOR KEEPING FRUIT FRESH LONGER

Line refrigerator food crisper with 2 layers of paper towels. Towels will absorb the moisture, keeping vegetables and fruits crisper long[illegible]

FIVE CUP SALAD

1 carton cottage cheese
1 pkg orange jello
1 can 6f mandarin oranges (drained)
1 cup Cool Whip

Mix cottage cheese and orange jello(undissolved). Add orange slices and Cool Whip. Put in mold and re frigerat .

- Mrs. Linda Voth

Five Cup Salad

1 c mandarin oranges
1 c pineapple tidbits
1 c miniature marshmallows
1 c coconut
1 c cultured sour cream

Mix all together and chill

- Edna Graber

CHERRY SALAD

1 lg pkg Jello
2 c boiling water
1 c cold water

Cool and add:
1 can cherry pie filling Cottage Cheese (opt.)
1 lg. Kool Whip Pineapple (opt.)

- Deloris Voth

FRENCH DRESSING

1 can Campbell Tomato soup
1½ c Wesson oil
½ c vinegar
½ c water
½ c sugar
1½ tsp dry mustard
1 tsp onion , chopped
1½ tsp salt

x well. Pour in 1 qt fruit jar and refrigerate.

-- Ruth Wedel

TACO SALAD

1-lb ground beef
onion, diced
Salt
Pepper
1 med head lettuce, chopped
2 to 3 tomatoes, diced
1 med green pepper, diced
1 can kidney beans, drained
Cheese, shredded
1 pkg corn chips
Taco sauce

Combine beef, onion, salt and pepper; brown over medium heat. Combine vegetables, cheese and corn chips; add meat. Serve with taco sauce.

- Deloris Voth

TACO SALAD

1 lb hamburger - Brown with 1 large onion.
Add to 1 head lettuce, ½ lb long horn cheese, and
1 small pkg of corn chips (squares).

Sauce: 2 large fresh tomatoes
1 onion (small), grated
1 can green chili peppers
1 avocado

Heat together.

- Blair Loganbill

Tuna-Mushroom Supreme

1½ Tbs. gelatin
3/4 c cold water
1 can cream of mushroom soup
2 eggs
1 can tuna (6½ oz) or larger can if you like tuna
1 Tbs pimentos
1 Tbs lemon juice

Soak gelatin in ¼ c cold water for 5 minutes. Add ½ c cold water to soup and egg yolks. Heat 3 to 4 minutes. Add gelatin and stir til dissolved. Let set. Add tuna which has been sprinkled with lemon juice and stiffly beaten egg whites and pimentos. Pour into molds which have been rinsed in cold water. I use a fish mold.

- Lu Loganbill

SUMMER SUPPER SALAD

3/4 c mayonnaise
½ tsp salt
2 c diced cooked beef
1 can red kidney beans, drained
1 c chopped celery
½ c finely chopped onion
2 hard cooked eggs, chopped
2 Tbs. sweet pickle relish

Combine and toss lightly. Chill before serving.
Serves 6.

- Dora Unruh

Warm Chicken Salad

2 c chicken (stewed & boned)
2 c celery
½ c chopped toasted almonds (optional)
½ tsp salt
2 tsp grated onion
1 c mayonnaise
2 T lemon juice
½ c grated cheddar cheese
1 c crushed potato chips

Combine lightly and put in casserole. Top with cheese and chips. Bake at 450 degrees for 10 minutes. Serves 6.

- Lu Loganbill

TOH

Shrimp dip

L 3 oz pkg. cream cheese
2 Tbs mi racle whip
1 Tbs catsup
½ to 1 tsp mustard
1 tsp minced onion
¼ c finely chopped celery
L c chopped shrimp (1 or 2 cans of shrimp pieces)

Rinse the shrimp very well, and drain. Mix all ingredients together. Chill.

Margie Dyck

Con^{s} Ceca

1 lb Old English cheese (loaf)
2 medium onions, chopped fine
2 green chilli peppers or or L green pepper
1-#2 can tomatoes (drained)
Worchestershire sauce to taste

Combine all ingredients over low heat til cheese is melted and sauce is piping hot. Serve as a hot dip for chips or as a fondue.

Virginia Niehage

Hint for Keeping Vegetables and Fruit Fresh

Line refrigerator food crisper with 2 layers of paper towels. Towels will absorb the moisture, keeping vegetables and fruits crisper and tastier longer.

Heavenly Hot, Fudge Sauce

½ c butter or oleo
1 c cocoa
3 c sugar
½ tsp salt
1 can evaporated milk

Melt butter on top of double boiler over hot water. Stir in cocoa, then add sugar gradually, about 4 Tbs at a time. Be sure sugar is completely moistened after each addition. Sprinkle in salt. Slowly stir in milk a little at a time til all is used. Store in refrigerator and heat over warm water when ready to use. Wonderful over ice cream, cake or pudding.

Lurleen Wiens

Beef Marinade

Choose 3 to 4 lb chuck, arm or rump roast. Sprinkle with meat tenderizer and let set for about an hour. cut meat into chunks and cover with marinade

1 clove garlic
L Tbs brown sugar
½ tsp ginger
½ tsp pepper
½ tsp Accent
1 Tbs oil
2 Tbs. water
½ cup soy sauce

Let set several hours or overnight. Broil over charcoal.

Lu Loganbill

Short Cut Chili Sauce

3 qts tomatoes peeled and chopped
L c green peppers (chopped)
3 c celery (chopped)
2 c onions
¼ c salt

Put in large container and add salt and let stand overnight. Drain.
In kettle put the following:
¼ c brown sugar 1 c vinegar
½ tsp pepper
1½ tsp mixed spices (put in bag)
Add these to the drained ingredients and simmer 15 minutes. Put in jars and process 10 minutes in cold water bath. Makes 5 pints. Very good on most any kind of meat

Frieda Pauls

Sweet Green Tomato Relish

24 green tomatoes 2 green peppers
2 red peppers 8 large onions
Grind and squeeze out the juice and throw away
4 c vinegar 4 c sugar
5 tsp salt 4 tsp white mustard seed
4 tsp celery seed

Mix all ingredients well. Boil for 15 minutes and process.

Peg Strausz

VEGETABLES

Potato Puff

1 C. mashed potatoes
1 TBsp grated Parmesan cheese
½ TBsp. margarine
1 TBsp. chopped onion
2 eggs, sep. at room temp.

Heat oven to 350 F. In a bowl mix together potatoes and cheese; set aside. In a small saucepan over moderate heat melt butter. Add onion and cook until lightly browned. Stir into potato mixture. Slightly beat egg yolks and stir into pot. mixture. Beat egg whites until stiff but not dry. Fold into potato mixture. Gently turn into an ungreased, deep 1-qt. casserole and bake 30 min. or until a knife inserted in the center comes out clean

SERVES 2

--Helen Gehring

Green Bean Roll-Ups

Choose 2 2# cans of whole green beans, blue lake variety. Drain well. Wrap 6 or 7 beans in a half slice of thin bacon and secure with toothpick. Continue until all beans are wrapped. Place rollups in a casserole slightly apart. Do not place on top of each other. Lay ½ in. strips of American cheese across the rollups. Bake at 400 until bacon becomes crisp, about 15 min. Serve immediately. Serves 6-8

--Marvella Ratzlaff

LOW-CALORIE LOW-COST POTATO TOPPING

The sour cream or butter usually served on baked potatoes may be replaced with cottage cheese and chives for a delicious and economical topping.

Green Bean Casserole

1 can green beans (drained)
1 can mushroon soup
1 can water chestnuts (drained & sliced)
1 can french fried onion rings

Mix together & top with onion rings. Cover & bake at 350. for 15 min. Uncover & bake 5 more min.

--Virginia Niehage

Rosie's Green Beans

½ T onion grated
2 T. butter or marg.
2 T. flour
½ T sugar
½ T salt
pepper
½ C. milk
½ C. sour cream
2 lbs. cabs cut & drained G Beans
4 oz. swiss cheese-shred

Topping--1/3 c. cornflake crumbs and 1 T. melted butter.

Brown onions in butter--add flour, sugar, salt and pepper. Add milk all at once and cook until thick and bubbly--

Remove from heat add sour cream and beans. Put 1/3 in pan--cover 1/2 swiss cheese, 1/3 beans 1/2 swiss cheese--1/3 beans.

Top with crumbs and bake 400--20min.

serves 8

--Janet Ediger

SAVING BURNED BEANS

93

Remove beans from scorched pan; place in another saucepan. Add a small amount of liquid. Place a slice of toast on top of beans to absorb burnt taste.

Apricots & Sweet Potatoes

8 apricot halves
2T Brown sugar
1 egg yolk
½ C. cream
2½ teasp. melted butter
1¼ C. mashed Sweet Potatoes
½ tsp. salt

Place apricot halves cut side down in mold or pan. Pour over apric. the butter & brown sugar. Prepare & Mix: Washed sweet pot; egg yolk well beaten; salt & cream.

Place mixture over apricots. Bake until firm (30 min.) at 350. Remove from oven, loosen edges with knife, let stand 5 min. then turn out on serving plate. Fill center with creamed peas, bean or asparagus.

--Virginia Niehage

Scalloped Potatoes

Peel & slice potatoes--(like for Fried potatoes). Melt 2 T. oleo in skillet. Add potatoes & let simmer about 1 or 2 minutes on [illegible]. Stir & add enough milk to almost cover potatoes. Salt & pepper. When milk starts to bubble turn heat down to Low. Stir often. You might even have to turn the heat down more. If potatoes get to dry add a little more milk.

--Helen Gehring

Using Leftover Mashed Potatoes

Excellent refrrigerator yeast rolls or bread may be made with leftover mashed potatoes as an ingredient The potatoes may also be used in pancake batter if desired.

Golden Corn and Mushroom Bake

1 #303 can whole kernel golden sweet corn
2 eggs, beaten
1- 4 oz can button mushrooms
½ tsp salt
½ tsp onion salt
½ c fine cracker crumbs
2 Tbs butter or oleo
½ c milk

Mix drained corn and beaten eggs in a buttered 1½ qt baking dish. Drain mushrooms, reserving ¼ c of liquid. Stir in drained mushrooms and salts. Sprinkle cracker crumbs on top. Dot with butter. Add reserved mushroom liquid to milk and pour over crumbs. Bake uncovered at 350 degrees for 35-40 minutes

-- Helen Gehring

Rice--Broccoli

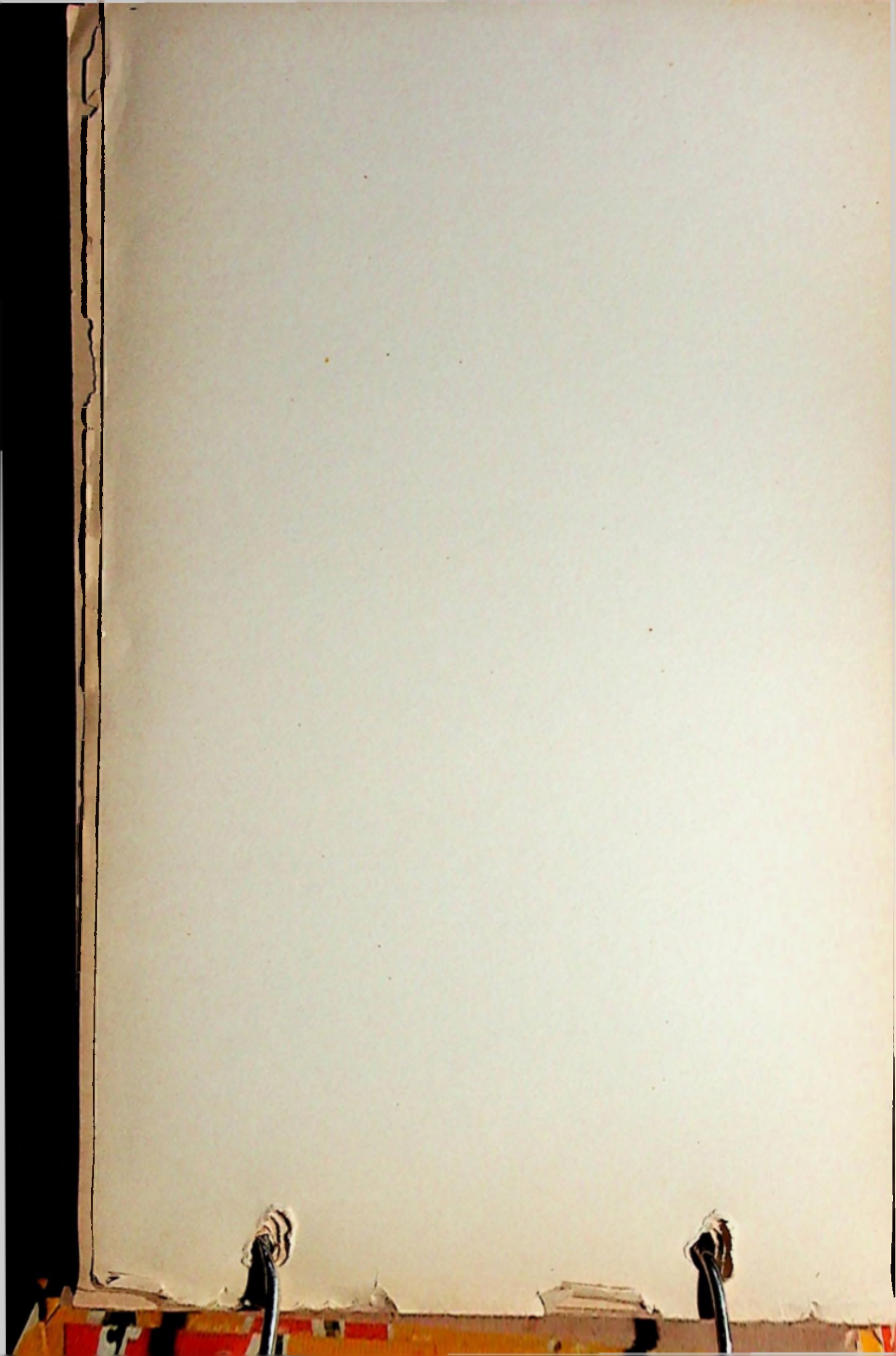
1 pkg. frozen Broccoli
1 C. minute rice uncooked
1 can cream of chicken or cream of mushroom soup
½ C. chopped onion
½ C. cheese whizz or American
½ C. milk

Bake 35 min. at 350 F.

--Lu Loganbill

Artichoke Hearts & Pecans

2 (no. 2) can artichoke hearts
1 C. sweet cream
2 T. butter
2 T. flour
salt & pepper to taste
Tobasco Sauce to taste
½ C. broken pecans
¼ C. bread crumbs
2 T. Parmesian chese

Drain artichokes, stand in casserole dish. Cream butter and flour. Cook until thickened, stirring constantly. Season with salt, pepper, and tabasco sauce. Pour sauce into casserole & add pecans. Sprinkle with bread crumbs and cheese. Bake at 300 until bubly.

--Virginia Niehage